

CHÉRI

à la carte garden & cheese



- Tartar of wild mushrooms, Burgundy, seasonal herb egg and Périgord truffle 14
- Tarte tatin, roses des sables, sage, parmesan, crème fraîche and lemon 16
- Chevre Ash, heirloom tomatoes, capers, rosemary and citrus vinaigrette 16
- Burrata, flambé peach with apricot brandy, pistachio and basil 16
- Bosgård tartar, cornichons, anchovy, Dijon, lemon and organic egg 18
- Salmon roe, crème fraîche, roses des sables and chives 18
- Lobster brioche toast, snow crab, hand-peeled prawns, horseradish, dill and roe 24

sea & farm

- Truffle risotto, Chablis, King Oyster mushroom and Périgord truffle 26
- Aubergine, tomato provençal, chevre yogurt, almonds and Thai basil 24
- Chicken schnitzel with Ahlberg greens, haricot verts, truffle, parmesan and anchovy 26
- Pan-fried duck with port wine sauce, cherries, haricot verts and duck croquette 30
- Fresh catch of the day, beurre blanc, asparagus, and seasonal greens 32
- Lobster risotto, snow crab, cherry tomatoes, lemon, chives and Pernod 38
- Coeur de filet with cafe de Paris, béarnaise, pepper jus and pommes frites 38

patisseries

- Crème brûlée with framboise sorbet 14
- Coconut ice cream, Crème de cassis bavarois and dark chocolate crumble 14
- Apple tarte tatin, vanilla ice cream and lemon zest 14
- Chocolate cream pie, vanilla mascarpone, orange and maraschino cherry 14

