

CHÉRI



set tasting menu

to start with

Tartar of wild mushrooms, Burgundy, seasonal herb egg and Périgord truffle

Burrata, flambé peach with apricot brandy, pistachio and basil

Bosgård tartar, cornichons, anchovy, Dijon, lemon and organic egg

Lobster brioche toast, snow crab, hand-peeled prawns, horseradish, dill and roe +4

main course

Truffle risotto, Chablis, King Oyster mushroom and Périgord truffle

Pan-fried duck with port wine sauce, cherries, haricot verts and duck croquette

Lobster risotto, cherry tomatoes, snow crab, lemon, chives and Pernod +8

pâtisseries

Crème brûlée with framboise sorbet

Coconut ice cream, Crème de cassis bavarois and dark chocolate crumble

Apple tarte tatin, vanilla ice cream and lemon zest

52

Wine pairing

44

