

WINTER CELEBRATIONAL MENU

CHÉRI MENU

3-course

Buffalo mozzarella

cherries, beets, red current, rose salt,
sourdough bread

Perigord truffle & confit duck risotto

king oyster mushrooms, sage butter

Crème brûlée

Madagascar vanilla, citrus zest, seasonal berries

52€



ESPLANADE MENU

4-course

Kingprawn Skaagen

gravlax caviar or kelp caviar, sourdough toast

Buffalo mozzarella

cherries, beets, red current, rose salt

Perigord truffle & confit duck risotto

king oyster mushrooms, sage butter

Crème brûlée

Madagascar vanilla, citrus zest, seasonal berries

64€

CHÉRI