

*Suggested menu for groups of 10 and more*

*Please, select one set for the whole team*

*3-Course Menus*  
*starter,main,dessert*

*Heart menu 50*

**Deer tartar**

egg cream,crispy sunchokes,pickled pearl onions

**Grilled lamb rump**

glazed beetroot,olive caramel,black truffle lamb jus

**Chocolate tart**

blood orange,Sherry creme

*Depths menu 49*

**Confit leeks**

rainbow trout roe,mustard seed dressing,tarragon

**Catch of the day**

braised cranberry beans,lobster velouté,hazelnuts

**Chocolate tart**

blood orange,Sherry creme

*Root menu 48*

**Golden beets roasted on salt**

whipped chèvre,marjoram vinaigrette

**Celeriac terrine**

caramelized celeriac puree,pine seed sauce,lovage oil

**Cardamon & vanilla custard**

cherry compote,coffee oat crumble

*4-Course Menu 58*  
*with a mid-course*

**Gnocchi**

Camembert,winter cabbages, walnuts  
with truffle +6

Please, let us know about special diets or allergies.

