

4-Course Menu 58
starter, mid-course, main, dessert

3-Course Menu 50
starter, main, dessert

starters

Brioche toast
Gruyère custard, black truffle, pickled persimmon
12

Grilled chicken hearts
vichyssoise creme, rosemary meat jus
12

Confit leeks
rainbow trout roe, mustard seed dressing, tarragon
15

Deer tartar
egg cream, crispy sunchokes, pickled pearl onions
16

Golden beets roasted on salt
whipped chèvre, marjoram vinaigrette
14

mid-course

Gnocchi
winter cabbages, walnuts, Camembert
16
with truffle +6

mains

Grilled lamb rump
glazed beetroot, olive caramel, black truffle lamb jus
26

Catch of the day
braised cranberry beans, lobster velouté, hazelnuts
26

Celeriac terrine
caramelized celeriac puree, pine seed sauce, lovage oil
26

desserts & cheese

Daily selection of cheese
brown butter tuile, seasonal compote
12

Chocolate tart
blood orange, Sherry creme
14

Cardamon & vanilla custard
cherry compote, coffee oat crumble
14

Please, ask your waiter about allergens.