

*Suggested menu for groups of 10 and more*

*Please, select one set for the whole team*

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

*Heart menu 52*

**Deer tartar**

Egg cream, crispy sunchokes,pickled pearl onion

**Grilled lamb rump**

Charred radish,smoked creme fraiche,wild garlic,meat jus

**Brown butter ganache**

Poppy seed shortbread,black currants,butterscotch

*Depths menu 49*

**Cured pike perch**

Burnt lemon dressing,herbal salad,pistachio

**Catch of the day**

White asparagus,yuzu butter sauce,pike perch roe,almonds

**Brown butter ganache**

Poppy seed shortbread,black currants,butterscotch

*Root menu 50*

**Yellow beets**

Pumpkin seed praline,coconut chèvre,marjoram vinaigrette

**Celeriac terrine**

Caramelized celeriac cream,pine seed sauce,lovage oil

**Lavender creme caramel**

Vanilla,poached rhubarb,coffee crumble

*4-Course Menu 60*  
*with a mid-course*

**Gnocchi**

Parmesan velouté,watercress cream,capers,brown butter

**or**

**Morbier fromage**

Burnt honey cake,seasonal fruit or berry compote

Please,let us know about special diets or allergies

