

4-Course Menu 60
starter, mid-course, main, dessert

3-Course Menu 52
starter, main, dessert

snacks & starters

Brioche toast

Gruyère custard, Sherry glaze, caramelized fennel
12

Pork cheek croquettes

Lovage mayo, rhubarb, mustard seed, pork jus
14

Cured pike perch

Burnt lemon dressing, herbal salad, pistachio
15

Yellow beets

Pumpkin seed praline, coconut chèvre, marjoram vinaigrette
14

Deer tartar

Egg cream, crispy sunchoke, pickled pearl onion
16

mid-course

Gnocchi

Parmesan velouté, watercress cream, capers, brown butter
18

mains

Grilled lamb rump

Charred radish, smoked crème fraîche, wild garlic, meat jus
28

Catch of the day

White asparagus, yuzu butter sauce, pike perch roe, almonds
28

Celeriac terrine

Caramelized celeriac cream, pine seed sauce, lovage oil
28

Grilled marbled entrecôte (served for two)

Potato pavé, seasonal vegetables, bone marrow sauce
74

+24 to the set menu price
limited quantity

desserts & cheese

Brown butter ganache

Poppy seed shortbread, black currants, butterscotch
14

Lavender crème caramel

Vanilla, poached rhubarb, coffee crumble
14

Morbier fromage

Burnt honey cake, seasonal fruit or berry compote
14

sides

Spelt Bread

Whipped brown butter
5

Chéri fries

Leek top salt, steamed egg crème, pike perch roe
12

Seasonal greens

Chive oil, lemon vinaigrette
8

Please, ask your waiter about allergens.