

**4-Course Menu 60**  
*starter, pasta, seasonal main, dessert*

**3-Course Menu 52**  
*starter, seasonal main, dessert*

*Wine pairing 38*  
*3 glasses*

## **Starters**

**Chéri fries**

Leek top salt, steamed egg creme, rainbow trout roe  
14

**Cured pike perch**

Burnt lemon dressing, herbal salad, pistachio  
15

**Grilled green asparagus**

Apple glaze, salted jalapeno salsa, wild herbs  
14

**Deer tartar**

Egg cream, crispy onion rings, nasturtium  
16

## **Classics**

**Croque monsieur**

Gruyere béchamel, country ham, pickles, fries  
22

**Caeser chicken schnitzel**

Brioche croutons, seasonal greens, haricot vert  
28

**Lobster risotto**

Butter poached lobster tail, smoked bone marrow, pickled lemon  
30

**Gnocchi**

Parmesan veloute, watercress cream, caper brown butter  
24

## **Seasonal Mains**

**Catch of the day**

Smoked early potatoes, roe butter sauce, burnt spring onion  
30

**Spring cabbage**

Caramelized celeriac cream, parsley velouté, celeriac granola  
28

**Grilled marbled entrecôte (served for two)**

Duck fat potato pave, seasonal vegetables, bone marrow sauce  
74

+24 to the set menu price - limited quantity

## **Desserts**

**Choux doughnut**

Spruce ice cream, lemon curd, rhubarb  
14

**Caramelized apricots**

Almond butter, licorice meringue, mint  
14

**Comte cheese**

Seasonal compote, pine seeds  
12

## **Sides**

**Spelt Bread**

Whipped brown butter  
6

**Seasonal greens**

Lemon vinaigrette  
8

Please, ask your waiter about allergens.