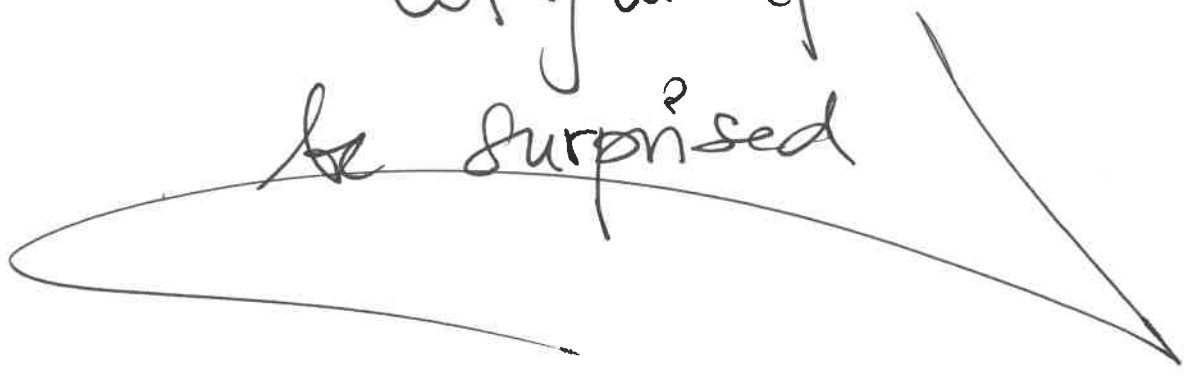


Let yourself
be surprised



3 course + 60

4 course + 75

5 course + 85

Menu

Duck liver terrine
Romaine lettuce, balsamico shallots broche

Ajo blanco
Shrimps, bread chips

Tempura pike-perch
kohlrabi, Buttermilk

Beef filet
two kinds of tomato, rosemary
Mandiego croquettes

Pear
chocolate, oats

or
cheese selection
fig mustard, crispbread

\$94

4 courses

\$84 without soup

\$77 without starter

Starter

Garden Salad

Sour cream, vegetable, Cress

4

14

Parmesan panacotta

Chanterelle mushrooms, apricot

16

Melon tataki, octopus

Pepper, feta

19

Char

Black forest, port, tarragon mayo

18

Soup

Tomato consommé

Picotta ravioli, basil, lemon

14

Main course

Crem chanterelles

yellow zucchini, olives

28

Veal cordon bleu

Burrata, parma, ham jam

potatoe salad

32

Medallions of summer venison

mushrooms, celery puree, plum jus

34

Bouillabaise of fine fish, prawns

Pouille sauce, toasted bread

32

For two people

Porter house steak

Beans vegetable, fries, cafe de paris

per person

58