



LE MENU

KOHLRABI

confit orange – chervil – hazelnut
or

PUMPKIN

chestnut – watercress – eryngii

*

CELERIAC

apple – aligot – walnut
or

CATCH OF THE DAY

cauliflower – cevennes onion – sauce Albufera
or

BEEF CHEEK

cavolo nero – red beet – pied de mouton

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CHOCOLATE

pear – caramel – Zacapa 23 rum
or

FIGS

spelt – crème pâtissière – figleaf icecream
or

CHEESE

Vacherin Mont D'or – Epoisses – Monte Enebro
(supplement 3,5)

3-COURSE 52



À LA CARTE L'ENTREE

KOHLRABI

confit orange – chervil – hazelnut 14,5

PUMPKIN

chestnut – watercress – eryngii 14

GAMBA

corn – frisée – lime 18

PÂTÉ DE LAPIN

plum – mustardleaves – brioche 16,5

LE PLAT PRINCIPAL

CELERIAC

apple – aligot – walnut 25,5

CATCH OF THE DAY

cauliflower – cevennes onion – sauce Albufera 28

RED-LEGGED PARTRIDGE

chicory – quince – cantharel 28,5

BEEF CHEEK

cavolo nero – red beet – hen of the woods 28



LE GRAND FINAL

CHOCOLATE

pear – caramel – Zacapa 23 rum 13,5

FIGS

spelt – crème pâtissière – figleaf icecream 13

CHEESE

Vacherin Mont D'or – Epoisses – Monte Enebro 15

VIN DOUX	Glas	DIGESTIEF	
Coteaux de Layon Domaine des Baumard	9	Espresso Martini	12
Clos st. Catherine Domaine des Baumard	10,5	Fonseca Ruby port	6,5
Loire Vouvray 'Champs Rougets' "20	8,5	Fonseca 10 yrs. old tawny	9,5
Macvin de Jura	9,5	Limoncello	6,5
Muscats de Rivesaltes "Flor" "20	7	Cognac VS, Mestreau	7
Rivesaltes 'Ambre' 1996	7	Calvados Roger Groult '8 ans'	8
Carmes de Rivesaltes, Sauternes.	11,5	Armagnac, Bas-Armagnac, Delord X.O.	9,5
Garonnelles Sauternes	8,5	Bas-Armagnac, Dartigalongue 1986	13,5
Banyuls "Mediterranée"	8,5	Eau de vie, Lubberhuizen & Raaff	7,5
Weinlaubenhof Kracher No. 5 "00	13,5	Amaretto di Tivoli	9
Weinlaubenhof Kracher No. 8 "05	14	Grappa, Giare Amarone	8,5
		Grappa, Giare Gewürztraminer	8,5

