

## LE MENU

### PORTOBELLO

*consommé – poached egg – Belper Knolle*

or

### SALSIFY

*salsify rôti – sauerkraut – smoked almond*

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### CELERIAC

*apple – aligot – walnut*

or

### SKATEWING

*Jerusalem artichoke – preserved lemons – bisque*

or

### PORK CHEEK

*rutabaga – flat bean – pied de mouton*

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### CHOCOLATE

*pear – caramel – Zacapa 23 rum*

or

### ECLAIR

*mandarine – white chocolate - pistachio*

or

### CHEESE

*Chaource – Epoisses – Monte Enebro*

*(supplement 1,5)*

3-COURSE 54

## À LA CARTE

### L'ENTRÉE

#### PORTOBELLO

*consommé – poached egg – Belper Knolle 15*

#### SALSIFY

*salsify rôti – sauerkraut – smoked almond 15*

#### SCALLOP

*Brussels sprouts – celery - orange 18,5*

#### PÂTÉ DE LAPIN

*plum – mustardleaf – sourdough bread 17,5*

### LE PLAT PRINCIPAL

#### CELERIAC

*apple – aligot – walnut 25,5*

#### SKATEWING

*Jerusalem artichoke – preserved lemons – bisque 28,5*

#### RED-LEGGED PARTRIDGE

*chicory – quince – trompette de la mort 29*

#### PORK CHEEK

*rutabaga – flat bean – pied de mouton 28,5*

# LE GRAND FINAL

## CHOCOLATE

*pear – caramel – Zacapa 23 rum 13,5*

## ECLAIR

*mandarine – white chocolate – pistachio 13,5*

## CHEESE

*Chaource – Epoisses – Monte Enebro 15*

### VIN DOUX

#### Glas

Coteaux de Layon Domaine des Baumard	9
Clos st. Catherine Domaine des Baumard	10,5
Loire Vouvray 'Champs Rougets' "20	8,5
Macvin de Jura	9,5
Muscat de Rivesaltes "Flor" "20	7
Rivesaltes 'Ambre' 1996	7
Carmes de Rieussec, Sauternes.	11,5
Garonnelles Sauternes	8,5
Banyuls "Méditerranée"	8,5
Weinlaubenhof Kracher No. 5 "00	13,5
Weinlaubenhof Kracher No. 8 "05	14

### DIGESTIEF

Espresso Martini	12
Fonseca Ruby port	6,5
Fonseca 10 yrs. old tawny	9,5
Limoncello	6,5
Cognac VS, Mestreau	7
Calvados Roger Groult '8 ans'	8
Armagnac, Bas-Armagnac, Delord X.O.	9,5
Eau de vie, Lubberhuizen & Raaff	7,5
Amaretto di Tivoli	9
Grappa, Giare Amarone	8,5
Grappa, Giare Gewürztraminer	8,5