

## To start ...

Albacore tuna sashimi, Thai salad, strawberry vinaigrette, Thai basil oil, and Kalamansi pearls

18

Low-temperature cooked squid, stuffed with peas, crispy chorizo

19

Green asparagus panna cotta, house-smoked duck breast with pink peppercorns,  
fava beans in olive oil

16

Breaded feta in panko crust, Greek yogurt mint and lemon lassi, Cebo ham shavings,  
Kalamata olives, and sucrine

18

Creamy burratina, colorful tomato tartare, roasted peaches,  
pickled green zebra tomato with Elderflower liqueur, basil sorbet

15

*All our starters can be chosen as main course size for an additional 50%*

## To follow ...

Cod back, fennel and citrus crumble, Mont Ventoux spelt, pickled red onions,  
avocado guacamole, herb and pomegranate vierge

31

Local river Trout fillet, artichoke gyozas and artichoke variation, sun-dried tomato pesto rosso

26

Slow-cooked red Castilian pork pluma, black rice and vegetable stir-fry

32

Thyme-roasted rack of lamb, eggplant riste, potato croustilles,  
reduced rosemary and Za'atar spices sauce, black olive powder

36

Sashi beef fillet, mini glazed peppers and carrots, homemade fries, smoked chipotle sauce

42

## ... to finish

Assortment of aged cheese from Poirel (Master Cheese refiner)

14

Like a Vacherin: Espelette pepper meringue, mascarpone cream scented with Iranian lemon,  
frozen strawberry candies and spicy coulis

12

Rhubarb and Rose: rose-scented rhubarb compote meringue flower sablés,  
caramel latte namelaka ganache and rose

10

Alsatian dark chocolate tartlet with fleur de sel, Gelée, mint sorbet

14

Almond macaron, white chocolate and apricot variation, pistachio chantilly, apricot sorbet

12