

To start ...

Snails in parsley butter, glazed shallots, Comté soufflé croquettes, Comté espuma

22

Confit duck ravioli with an asian twist, miso broth, crispo noodles

18

Pan-seared Mackerel fillet, shellfish bisque, apple spheres and gel

17

Butternut Wellington, truffle-savory cream, creamy Paris mushroom sauce

19

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

To follow ...

Fillet of Arctic Char, sweet potato purée and chips, broccoli, romanesco, vanilla-flavored sauce

34

Royal Sea Bream with thin slices of Morteau sausage, roasted fennel, spaetzle, Savagnin sauce

31

Rabbit saddle, ginger carrot purée, potato rosettes,
reduced citrus and ginger, candied ginger shards

34

Slow-cooked Veal picanha, farro, sautéed chanterelles,
crushed hazelnuts and puffed buckwheat, reduced meat juice with coffee

29

Sashi beef fillet, roasted vegetables, homemade fries, Béarnaise sauce

42

... to finish

Assortment of aged cheese from Poirel (Master Cheese refiner)

14

Pear and Bergamot

tender pears, caramel, bergamot gel, pear sorbet

11

Honey and Lavender

honey cream, lavender financier, crunchy honey tuile, lavender-infused ice cream

13

Dark chocolate soufflé (*20 minutes preparation*)

Mascarpone and amaretto cream, almond milk ice cream

15

Banana mochis, banana and red curry gel, spicy streudel, banana and curry ice cream

12