

M E N U N O I R

AMUSE BOUCHE



FOIE GRAS DE CANARD

topinambur, blackcurrant , tonka bean 50€



COQUILLE SAINT JACQUES

beetroot, pickled cabbage, imperial caviar "Ossetra" 50€



LOUP DE MER

pumpkin, chicory root, mark 50€



DEER

brussels sprouts, pomegranate, saffron 50€



GUINEA FOWL

crayfish, mushroom, salsify 50€



VACHERIN MONT D'OR

artichoke, chives, perigord truffle 30€



PRE DESSERT



BANANA

coffe, yuzu, popcorn 30€

7-course menu 225€

6-course menu without deer 210€

5-course menu without Coquille Saint Jacques and deer 195€

Individual menus can and will be charged additionally.

If pleased, we offer the menus with non-alcoholic drinks as well.

M E N U V E R T

AMUSE BOUCHE



BEETROOT

Leek, Granny Smith 40€



MARONE

radicchio, salsify, cranberry 40€



MUSHROOM

corn, broccoli, ricotta 40€



SARDISCHE GNOCCHETTI

ramsons, peas , fennel , free-range egg 40€



SAVOY

onion, potato, grape 40€



VACHERIN MONT D'OR

artichoke, chives, perigord truffle 30€



PRE DESSERT



KIWI

cottage cheese, matcha 30€

7-course menu 210€

6-course menu without sardinian gnocchetti 195€

5-course menu without marone and sardinian gnocchetti 180€

Individual menus can and will be charged additionally.

If pleased, we offer the menus with non-alcoholic drinks as well.