

LUNCH

12:00 till 15:00

PAIN DE CAMPAGNE GRILLÉE

BREAD



FROMAGE DE CHÈVRE

15,00

Goat cheese with tomato, avocado, nuts and a cream of chives

BRUSCHETTA PATA NEGRA

16,00

Marinated tomato, rocket salad, raw ham, grated comté and a cream of chives

SMOKED SALMON

22,50

Smoked salmon with mixed salad, marinated cucumber and a potato crisp

FROID

COLD



STEAK TARTARE

120 g 16,50 / 240 g 27,00 Beef tartare with red radish, avocado cream and comté foam

SALADE CÉSAR

16,50

Mixed salad with sweet and sour vegetables, fillet of poultry and an anchovy mustard vinaigrette

BURRATA

13,50

Candied tomato with marinated burrata, rocket and an oriental vinaigrette

CHAUD

WARM



GAMBA TEMPURA

15,00

Prawns fried in rice flour with sweet and sour vegetables and an oriental vinaigrette

SOUP DU JOUR

12,50

Soup of the day

BITES

12:00 till 21:00

HUÎTRES - OYSTERS

- ◇ **A LA CHEF** 5,- per piece
Basil / Apple / Beurre Blanc

- ◇ **NATURE** 4,- per piece

PATA NEGRA

80 gr 12,50
with Focaccia

FOCACCIA

8,00
with dips

VEGETABLE TEMPURA

8,00
with herb dip

GRANDE OLIVES

5,00



À LA CARTE

ENTRÉES

STEAK TARTARE

19,00

Beef tartare with red radish, avocado cream and Comté foam

BISQUE D'HOMARD

21,00

Lobster soup with foam of coconut, crayfish and chives

PLATS PRINCIPAUX

BAVETTE

37,00

Ranched beef bavette with fried artichoke, textures of Jerusalem artichoke and red wine sauce

COQUILLES ST. JACQUES

33,00

Scallops sautéed in butter with cauliflower, roasted leeks, basil cream and beurre noisette foam

DESSERTS

DAME BLANCHE

12,00

Vanilla ice cream with a hot chocolate sauce

ASSORTIMENT DE FROMAGES

17,00

Cheese assortment with chattering bread, nuts and apple syrup



MENU

Salmon / rettich / cucumber / dill / celeriac beurre blanc

Bavarois of burrata and goat cheese / tomato / cabbage lettuce / cucumber foam / oregano / celeriac beurre blanc

Gamba bread / crispy prawn / bisque of lobster / coconut-cherry foam

Duck / puffed aubergine / oyster mushroom / pistachio foam

Artichoke tempura / cauliflower / Jerusalem artichoke / chives / mushroom foam

Deer / structures of pumpkin / eryngii mushroom / crispy potato / red-wine cherry sauce

Halibut / pointed cabbage cannelloni / cauliflower / eryngii mushroom / crispy potato / mushroom foam

Cheese selection / apple syrup / nuts / chattering bread

Pear / hazelnut bavarois / caramel / tonka bean ice cream

Choose your desired number of courses

3. Salmon or Burrata / Deer or Halibut / Pear	49,00
4. Salmon or Burrata / Gamba bread / Deer or Halibut / Pear	59,00
5. Salmon or Burrata / Gamba bread / Duck or Artichoke / Deer or Halibut / Pear	69,00
6. Salmon or Burrata / Gamba bread / Duck or Artichoke / Deer or Halibut / Cheese / Pear	79,00

In case of adjustments to the menu, we may charge a supplement.
Of course, we take allergies and dietary requirements into account.
The menu can only be ordered per table.

3-course wine arrangement	26,00
4 course wine arrangement	35,00
5 course wine arrangement	44,00
6 course wine arrangement	52,00

Ask a staff member about our extensive wine list