

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Profiteroles | mousse of eel

Prawns pil pil | garlic chili oil | Basque style

Bisque of Norwegian lobster | Dutch shrimps

Beef carpaccio | arugula | truffle mayonnaise | pine nuts |
Parmesan cheese

Terrine of hare | confit of quince

Creamy soup of pheasant | mushrooms

Couscous salad | grilled zucchini | za'atar vinaigrette 🌿

Truffle croquette | truffle mayonnaise | salad 🌿

Lentil soup | chickpeas | coriander pesto 🌿

Main Course

Poached salmon slices | farmers butter | chive sauce

Wild boar ragout | mashed potatoes | wild garnish

Sauerkraut platter | baby potatoes | three various types of meat

Chicken teriyaki | pickled vegetables | rice

Vegetarian cassoulet | crispy eggplant 🌿

Dessert or cheese

Grand dessert | a selection of sweet desserts

Cheese platter | a selection of cheeses |
fig compote | nut bread

39,50 p.p.

* Despite careful inspection, small pieces of fishbone may remain in the fish.

Do you have an allergy? Please inform us!

