

# 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** | potato | 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!

