

A LA CARTE

STARTERS

Label Rouge salmon / fermented black beans / beetroot / blackcurrant	40
Langoustines flamed with Auchentoshan / porcini mushrooms / goose liver / cazette / milk foam	75
Scallops / kimchi / pear / verbena / sesame / wasabi	58

FISH

Sole from our coast / oyster maki / brown butter mousseline	58
Cod / green juice / Kalios smoked eel / black garlic	56

MEAT

Venison / poivrade with spices / grapefruit and vanilla marmelade / purple carrot	58
Roasted partridge / fig leaf / flamed with cognac	65

THE CLASSICS

*Brittany blue lobster from the lobster press / fried rice with coral flavors (2p)	95/pp
*Brittany blue lobster from the lobster press / sweetbread / bearnaise with press juice (2p)	110/pp
Turbot roasted on the bone / oyster or lobster bearnaise	88
Salt-crusted sea bass / olive oil or beurre blanc (2p)	75/pp

DESSERTS

Chocolate tart / sobacha / peated ice cream	19
Reine des Reinettes (apple) / hazelnuts / caramel / tonka and ginger ice cream	19
Quetsche / squash seeds / lemon / nutmeg flower's ice cream	19

*On demand. Depending on availabillity.

MENU

INSPIRATION

*Label Rouge salmon

fermented black beans / betroot / blackcurrant

Langoustine flamed with Auchentoshan

porcini mushrooms / goose liver / cazette / milk foam

Scallops

lemongrass / coconut / red curry coral / Japanese radish / nappa cabbage

*Cod

oyster / green juice / Kalios smoked eel / black garlic

Venison

poivrade with spices / grapefruit and vanilla marmelade / tourte / purple carrot

Reine des Reinettes

hazelnuts / caramel / tonka and ginger ice cream

3-COURSE LUNCH 70 - WINE PAIRING 45

4 - COURSES 135 - WINE PAIRING 75

*6 - COURSES 180 - WINE PAIRING 95

cheese trolley 25

cheese trolley in place of the dessert 10

Please choose the same menu per table