

CHEF'S MENU

Appetizer

Salmon marinated with beetroot and gherkin
with samphire foam, potato salad and herring caviar

Tuna tataki with sesame
sweet-and-sour cucumber, crispy onion, pickled ginger, wakame and lime gel

Seared beef tenderloin teriyaki with Asian-style sticky rice
with shiitake mushrooms, wasabi mayonnaise, wakame and edamame beans

Intermediate dish

(V) Creamy truffle spaghetti
with poached free-range egg, arugula and Parmesan cheese foam

(V) Avocado burger with poached free-range egg
served with crispy shallots and a spicy hollandaise sauce

Main Course

Pan-fried sole on sourdough with truffle farce
with pumpkin, winter purslane, potato gnocchi and bisque with basil oil

Veal ribeye with veal cheek
and gently braised red cabbage, rösti, pearl onions and truffle cream

Crispy fried duck breast with cassoulet
black cabbage, haricots verts, duck leg and Serrano ham

Dessert

Mandarin bavares with dark chocolate
with matcha powder and yogurt ice cream

Various preparations and elements of mocha
crème, ice cream, granité, mousse and crumble

Platter of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 46,50

4 courses, appetizer|inter|main|dessert € 52,50

5 courses, appetizer|inter|main|dessert|cheese € 59,50

6 courses, in consultation with the kitchen € 65,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 32,50

Dessert € 12,50

Home made fries € 5,50

Oysters classic half a dozen € 19,50

Finish your dinner with:

Coffee Complete with 5 friandises € 7,50

If you have an allergie please inform us.