

Menu

Trout

Horseradish | Lovage | Dashi

Red Mullet **

Carrot | Chorizo | Verbena

Seabass *

Asparagus | Wild Garlic |
Jerusalem Artichoke

Oxtail

Ravioli | Porcini mushroom

Lamb

Chanterelles | Green Peas | Parsley

Pavlova

Strawberry | Raspberry | Elderflower

4 Courses 60

5 Courses* 70

(Including Seabass *)

6 Courses** 80

(Including Seabass * and Red Mullet **)

*For each change in the set up of the menu
there's a supplement of 7,50.*

*For a cheeseplatter instead of a sweet
dessert there's a supplement of 12,50.*

À la Carte

'Geay' Oysters no3. p/pc 4,75

Lemon | Shalots

Trout

Horseradish | Lovage | Dashi

Langoustine 'Royale'

Carrot | Yuzu | Lime leaf

20,- supplement per langoustine.

Foie Gras

Fried | Onion | Quince

Seabass

Asparagus | Wild Garlic |

Jerusalem Artichoke

Sweetbread

Celeriac | Truffle

Tournedos

Porcini mushroom | Fried Foie
Gras

1 Course 50,-

2 Courses 70,-

3 Courses 90,-

4 Courses 110,-

Desserts

Amarena cherry 15,-

Mascarpone | Yogurt | Almond

Soufflé 25,-

Chocolate | Hazelnut | Vanilla

To be ordered for at least 2 people.

Cheeseplatter 20,-

Brioche | Rhubarb | Walnut