



CHEF'S MENU

STARTER

BEETROOT **v**

BURRATA | HORSERADISH | SHISO SORBET | RASPBERRY | RED WINE VINAIGRETTE

BEEF TARTARE

CROSNE | CAVOLO NERO | CHANTENAY CARROT | MUSTARD SEED | CRYSTAL BREAD

TUNA BOMBE

AVOCADO | SESAME | CILANTRO | NORI | SOY | CUCUMBER | WASABI

MAIN COURSE

GNOCCHI **v**

SPINACH | GREEN ASPARAGUS | POTATO CHIPS | TRUFFLE SAUCE

TRUFFLE SUPPLEMENT +4.50

DUCK

CORN | MANCHEGO | PISTACHIO | BOURBON WHISKEY | MOREL

SKREI COD

DRIED SUCADE | CAULIFLOWER PUREE | CEVENNES ONION | KOHLRABI | ANDALIMAN PEPPER

DESSERT

RICE PUDDING

TIMUT PEPPER ICE CREAM | BANANA | CRISPY RICE | PANDAN

YUZU

SORBET | BANYULS LIQUOR FOAM | RUBY CHOCOLATE | CRUMBLE

CHEESE FROM "BOUGONDISCH LIFESTYLE"

5 KINDS OF CHEESE | TOAST | FIG CHUTNEY | CARAMELIZED PECANS

SUPPLEMENT +5.00

Menu 44.00

Please let us know if you have any dietary requirements

Chef's / Package menu

