

## STARTERS

PERLE DU MONT SAINT-MICHEL AUSTERN 6 St. / 27€

MEDALLIONS OF LOBSTER WITH MINCED AVOCADO  
& CARPACCIO OF BEET ROOT 36€

SAUTEED SCALLOPS WITH POTATO-LEEK RAVIOLI ,PEAR AND  
PUMPKINMOUSSELINE 29€

STEAK TARTARE OF CHAROLAIS BEEF WITH POTATO CHIPS 31€

CARPACCIO OF BEET ROOT  
WITH GRATINATED GOAT CHEESE & BELUGA-LENTILS 24€

TATAKI OF YELLOWFIN TUNA  
WITH WAKAME-SALAD & SESAME SAUCE 28€

SAUTEED FRESH CEP MUSHROOMS 28€

SASHIMI OF GILTHEAD SEABREAM YUZU AND BLACK SESAME 28€

SOUS-VIDE COOKING PORK BELLY WITH LANGOUSTINE,  
BLACK GARLIC RAVIOLI 29€

## SOUPS

BOUILLABASSE MARSEILLAISE  
WITH ROUILLE, GRUYERE CHEESE & CROUTONS 18€

CREAMED CEP MUSHROOM SOUP 16€

## MAIN DISHES

LINGUINE WITH CEP MUSHROOMS A LA CREME  
SMALL 28 / LARGE 34€

FILLET OF TURBOT WITH MULTICOLORED TURNIP,  
SAVOY AND RIESLING-SAUCE 42€

FILLET OF SEA BASS WITH BRAISED PUMPKIN,  
MUSHROOMS AND CAULIFLOWERCRÉME 44€

FILLET OF BEEF WITH  
POMMES MACCAIRE & CEP MUSHROOMS 45€

SADDLE OF VENISON WITH CHANTERELLE MUSHROOMS AND  
SMOKED CARROTS 45€

CANADIAN RUMPSTEAK  
WITH SCHALLOTS-TARTE AND FRESH CORN 39€

CORN DUCK BREAST WITH CORSICAN- HONEY- SAUCE  
AND THYME GNOCCHI 42€

## DESSERT

COLONEL GRAHAM'S NO.5  
LEMON SORBET & GRAHAM'S WHITE PORT NO.5 11€

CHOCOLATE GLAZING POPCORN TERRINE WITH NOUGAT MOUSSE  
& RED WINE ICE CREAM 17€

PAVLOVA-TARTELETTE WITH FRESH BERRIES  
AND RASPBERRY-YOGURT-ICE CREAM  
16€

PEAR TARTE TATIN WITH HOMEMADE LAVENDER ICE CREAM 15€

PLUM-CRUMBLE WITH CINNAMON AND VANILLA ICE CREAM 15€

CRÈME BRÛLÉE WITH BLACK CURRANT SORBET 14€

SELECTION OF FRENCH CHEESE 16€



# MENU