

## STARTER

30 G OSSIETRA CAVIAR, CRÈME FRAÎCHE AND BLINIS	€75.00
PLEIADE POGET OYSTERS      PIECE	€6.00
LAMB'S LETTUCE, POTATO DRESSING, BACON, FRIED ONION, CROÛTONS	€19.00
DUCK LIVER PARFAIT, PLUM WINE JELLY, PLUMS, ALMONDS, BUTTER BRIOCHE	€26.00
BURRATA, BEETS, ARUCOLA, RASPBERRY VINAIGRETTE	€23.00
SHRIMP, COCKTAIL SAUCE, SUGAR PEAS & ORANGE ZEST	€25.00
BEEF CARPACCIO, SPINACH SALAD, EGG YOLK & TRUFFLE VINAIGRETTE	€25.00
LA RATTE POTATO CREAM SOUP, AUTUMN TRUFFLES, CHIVES	€22.00

## MAIN COURSES

PUMPKIN RISOTTO, GOAT CHEESE IN ASH, BIMBI & PUMPKIN SEED OIL	€29.00
COD, LENTILS, KALE, BACON	€37.00
LOUP DE MER, BLACK RICE, FENNEL, SAFFRON	€39.00
DEER GOULASH, PUMPKIN SPÄTZLE, BRUSSELS SPROUTS, MUSHROOMS	€34.00
CONFIERED DUCK LEG, RED CABBAGE, POTATO DUMPLINGS	€35.00

## DESSERT

AFFOGATO	€9.00
THREE TYPES OF ICE CREAM AND SORBET WITH FRUITS	€15.00
CRÈME BRÛLÉE, CITRUS, BLUEBERRY ICE CREAM	€15.00
RAW MILK CHEESE SELECTION	€15.00

All prices in Euro including VAT.  
Please ask our staff for the key to the listed allergens and additives,  
as well as vegetarian or vegan food alternatives.