SPÉCIALES OYSTER PLÉIADE POGET
LA TREMBLADE
CHESTER BREAD, SHALLOT VINAIGRETTE
PER PIECE 6,00 €

CAVIAR
CREAM FRAÎCHE & BLINI
OSCIETRE IMPERIAL AUSLESE 30 g 75,00 €

JOURNEY AROUND THE WORLD

GLEN DOUGLAS SALMON
BERGAMOT, CITRUS FRUITS, FENNEL, SOUR CREAM, HOLLANDAISE

GLAZED KINGFISH WITH UNAGI SAUCE
KOSHIHIKARI RISOTTO, AVOCADO, GINGER, SHOYU, WASABI LEAF OIL, DASHI BEURRE BLANC

BRETON LOBSTER
JERUSALEM ARTICHOKE & TRUFFLE VINAIGRETTE

ICELAND COD
PUMPKIN, CURRY, MANGO, PUMPKIN SEED MOLE

IMPERIAL PIGEON BREAST
CUCUMBER, SPRING ONION, RADISH, GYOZA, HOISIN SAUCE

BRAISED VEAL CHEEKS & MELTED KAGOSHIMA BEEF A5
SMOKED OX MARROW, MELTED ONIONS, SELLERIE, LETTUCE

CHEESE TROLLEY
FROM OUR MAÎTRE AFFINEUR WALTMANN
OR
VIRUNGA DARK CHOCOLATE GANACHE
BANANA ICE CREAM, ANGEL HAIR, PASSION FRUIT, MACADAMIA, GREEN CURRY

7 COURSE MENU	225,00 €	7 COURSE WINE PAIRING À 0,1 L	125,00 €
6 COURSE MENU	215,00 € WITHOUT LOBSTER	6 COURSE WINE PAIRING À 0,1 L	115,00 €
5 COURSE MENU	195,00 € WITHOUT LOBSTER & COD	5 COURSE WINE PAIRING À 0,1 L	95,00 €
4 COURSE MENU	175,00 € WITHOUT LOBSTER, COD & TAUBE	4 COURSE WINE PAIRING À 0,1 L	75,00 €

YOUR HOST WISHES YOU A LOT OF PLEASURE

PETER BERGER DAT PHAM ALEKSANDRINA MACHEVA JESSICA DONCASTER SEBASTIAN SCHUPP
SAKHINUR GAZIEVA SEYDI SAYILIR SANDRO GRÜNHEID SIMONE WEBER
MICHAEL KAMMERMEIER JIMMY LEDEMAZEL

RESERVATION ONLY
BRAISED BARBARIE CORN FED DUCK „PRINCE DE DOMBES JEAN CLAUDE MIÉRAL “
CARVED TABLESIDE FOR TWO AND SERVED IN THREE COURSES 150 € PER PERSON
A “COLD DUCK” FOR A SWEET ENDING

VEGETARIAN MENU

CHIOGGIA TURNIP
BERGAMOT, CITRUS FRUITS, FENNEL, SOUR CREAM, HOLLANDAISE

GLAZED DAIKON
KOSHIHIKARI RISOTTO, AVOCADO, GINGER, SHOYU, WASABI LEAF OIL, DASHI BEURRE BLANC

STUFFED JERUSALEM ARTICHOKE SHELL
PIEDMONT TRUFFLE & TRUFFLE VINAIGRETTE

BUFFALO BURRATA
PUMPKIN, CURRY, MANGO, PUMPKIN SEED MOLE

PULLED MUSHROOM GYOZA
CUCUMBER, SPRING ONION, RADISH, HOI SIN SAUCE

DRY-AGED BEETROOT
MELTED ONION, PUREE LETTUCE

CHEESE TROLLEY
FROM OUR MAÎTRE AFFINEUR WALTMANN

OR

"MILLE FEUILLE"
BRAISED QUINCE, TONKA BEAN CREAM, CRANBERRIES, CARAMEL, SELLERIE

7 COURSE MENU	185,00 €	7 COURSE WINE PAIRING À 0,1 L	125,00 €
6 COURSE MENU	175,00 € WITHOUT JERUSALEM ARTICHOKE	6 COURSE WINE PAIRING À 0,1 L	115,00 €
5 COURSE MENU	165,00 € WITHOUT JERUSALEM ARTICHOKE, BURRATA	5 COURSE WINE PAIRING À 0,1 L	95,00 €
4 COURSE MENU	155,00 € WITHOUT JERUSALEM ARTICHOKE, BURRATA & GYOZA	4 COURSE WINE PAIRING À 0,1 L	75,00 €

YOUR HOST WISHES YOU A LOT OF PLEASURE

PETER BERGER DAT PHAM ALEKSANDRINA MACHEVA JESSICA DONCASTER SEBASTIAN SCHUPP

SAKHINUR GAZIEVA SEYDI SAYILIR SANDRO GRÜNHEID SIMONE WEBER

MICHAEL KAMMERMEIER JIMMY LEDEMAZEL

JRE
JEUNES RESTAURATEURS

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.