

For dinner only

Starters

Perfect Bio Hen Egg, Creamy corn, Sweet vinegar mushroom fricassee	12.00€
Pig's Trotter Candy with Fine Herbs, Potato foam, Burgundy-style snails, Parsley emulsion	14.50€
Seared scallop, Creamy Jerusalem artichoke, Bigorre black ham, Lard emulsion	16.00 €
Foie Gras Opera with Mushrooms Brioche and seaweed jam	18.00€

Main courses

Confit Cod with Half-Salted Butter Variation of pumpkin, red wine-poached pear, Cuttlefish ink stew	27.00€
Braised Lamb Shoulder with Mild Spices Roasted salsify and carrots, Black garlic-rich jus	29.00€
Royale Hare Mashed potatoes and soufflé apples	30.00€

Desserts

Cheese plate selected by the Chef	9.00€
The Mont-Blanc Vanilla Bavarian cream, old rum chestnut cream, Crispy meringue	12.00€
Intense Chocolate Crunch, Peanut brownie, Blueberry-blackcurrant gel and sorbet	12.00€
Citrus Variation, Bourbon vanilla corn cake, Fresh cream with grapefruit	12.00€