

For dinner only

Gourmet Menu at €36.00

Perfect Bio Hen Egg,

Creamy corn, sweet vinegar mushroom fricassee

or

Pig's Trotter Candy with Fine Herbs,

Potato foam, Burgundy-style snails, Parsley emulsion

Confit Cod with Half-Salted Butter,

Variation of pumpkin, red wine-poached pear, Cuttlefish ink stew

or

Braised Lamb Shoulder with Mild Spices

Roasted salsify and carrots, Black garlic-rich jus

Intense chocolate crunch,

Peanut brownie, blueberry-blackcurrant gel and sorbet

or

Citrus Variation,

Bourbon vanilla corn cake, Grapefruit-refreshed cream

Discovery Menu at €54.00

Foie Gras Opera with Mushrooms,

Brioche and seaweed jam

Seared scallops,

Creamy Jerusalem artichoke, Bigorre black ham, lard emulsion

or

Royale Hare,

Mashed potatoes and soufflé apples

Citrus Variation,

Bourbon vanilla corn cake, Grapefruit-refreshed cream

or

The Mont-Blanc,

Vanilla Bavarian cream, old rum chestnut cream, crispy meringue.

Cheese plate selected by the chef (additional 9.00€)