

# tasting menu

amuse gueule

## **red beet**

*red berry, balsamic vinegar, coriander*

€ 17,00

## **monkfish**

*tarragon Béarnaise, avocado, orange*

€ 18,00

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## **artichoke**

*smoked sheep cheese, tomato, sage*

€ 17,00

## **celery**

*Jerusalem artichoke, black garlic, pomelo*

€ 18,00      € 24,00

**4 course € 79 | 5 course € 89 | 6 course € 99**  
cover € 4

**veal**

*potato pavé, onion, radish*

€ 33,00

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**lemon**

*white chocolate, plum, basil*

€ 16,00

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**cheese from Jumi and Urbanek**

*4 varieties*

€ 13,00      € 17,00

petit four

*wine accompaniment € 36 | € 41 | € 46*