

tasting menu

amuse gueule

veal tongue

parsnip, green apple, date

€ 18,00

red snapper

fennel, grapefruit, pomegranate

€ 21,00

consommé

3 kinds of mushrooms, yolk, truffle

€ 12,00

butternut squash

mountain cheese, onion, dill

€ 17,00 € 24,00

calamari

potato, leek, baby spinach

€ 22,00

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

rump steak

Fregola Sarda, sweet potato, brussel sprout

€ 37,00

lamb

spiced rice, fig, pistachio

€ 34,00

Mont Blanc

chestnut, tangerine, Cointreau

€ 16,00

pear Helene

chocolate, almond Dacquoise, lavender

€ 16,00

cheese from Jumi and Urbanek

4 varieties

€ 13,00 € 19,00

petit four

wine accompaniment € 36 | € 41 | € 46