

# tasting menu

amuse gueule

## **beef tataré**

*smoked, caper, radish, crouton*

€ 22,00

## **celery**

*goat cheese, carrot, grapefruit*

€ 18,00

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## **consommé**

*3 kinds of mushrooms, yolk, truffle*

€ 12,00

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## **butternut squash**

*mountain cheese, onion, dill*

€ 17,00      € 24,00

## **cod**

*beurre blanc, sweet potato, orange*

€ 23,00      € 32,00

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

**veal**

*Fondant potato, wild broccoli, Jus Royal*

€ 37,00

**lamb**

*spiced rice, fig, pistachio*

€ 34,00

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**Mont Blanc**

*chestnut, tangerine, Cointreau*

€ 16,00

**gingerbread**

*honey, apple, walnut*

€ 16,00

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**cheese from Jumi and Urbanek**

*4 varieties*

€ 13,00      € 19,00

petit four

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