

MENU PRESTIGE

north sea crab . croissant . parsley
mushroom . miso . px sherry
red cabbage . goat cheese . apple . laurel

HADDOCK

oyster . mussel . razor clams . leek . plankton
supplement caviar 30,-

GOOSE LIVER

hen . guana chocolate . hazelnut

PIKE PERCH

crayfish . beetroot . soy . beurre blanc

SCALLOPS (7)

jeruzalem artichoke . porcini mushroom . iberico belotta
supplement fall truffle 17,50

ANJOU PIGEON

couscous . mango . kummel

ASSORTMENT OF CHEESE (8)

compôte . bread

MANDERIN (7)

ginger . carrot . star anise . mint

MOCHA

pear . meringue . pecans . rosemary

5-course menu	100,-	incl. wine, water and coffee	170,-
7-course menu	120,-	incl. wine, water and coffee	200,-
8-course menu	130,-	incl. wine, water and coffee	215,-
non-alcoholic drinks, water and coffee starting at			54,-

MENU FLORE

herbs . croissant . parsley
mushroom . miso . px sherry
red cabbage . goat cheese . apple . laurel

CELERICAC

sauerkraut . goat cheese . parsley

PLANKTON

spring onions . avocado . celery

TRUFFLE

beetroot . potato . aceto

RISOTTO (7)

pumpkin . beurre noisette

POT AU FEU

chicory . kohlrabi . fennel . carrot

ASSORTMENT OF CHEESE (8)

compôte . bread

MANDERIN (7)

ginger . carrot . star anise . mint

MOCHA

pear . meringue . pecans . rosemary

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