

WINTER SEASON

CHESTNUT SOUP (VEGETARIAN)

chestnuts | velouté | chili oil

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8,90 Euro

DUCK BREAST FILLET

warm red cabbage & grape salad | apple-onion chutney |
candied sunflower seeds

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17,90 Euro

GRATINATED GOAT CHEESE (VEGETARIAN)

caramelized pear slices | walnuts | herb salad | balsamic-raspberry vinaigrette

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16,90 Euro

SALMON FILLET

herb crust | brussels sprout & pea risotto | parsley | smoked paprika oil

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24,90 Euro

VENISON SADDLE

truffle jus | root vegetables | mashed potatoes | crispy onions

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34,90 Euro

GOOSE LEG

red cabbage with apple | chestnut jus | melted dumplings

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36,90 Euro

PORCINI RAVIOLI (VEGETARIAN)

truffle cream | parmesan | wild herb salad | pine nuts

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16,90 Euro

DESSERT

“VALRHONA” CREME BRÛLÉE (VEGETARIAN)

vanilla ice cream | forest fruit coulis | fresh berries

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9,90 Euro

