Chefs menu

Smoked eel and crayfish terrine with celery salad

Quail leg with lardo and truffle potato salad

Spanish pumpkin tart with almond and roasted bell pepper

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Catch of the day

Veal ribeye with parsnip, bone marrow and balsamic jus

Beetroot mille-feuille with chicory, hazelnut and potato mousseline with Vacherin Mont

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Selection of cheeses with nut bread and honeycomb

Crème brûlée

Marinated apple with vanilla ice cream and Malibu foam

44.5 per person

In the mood for a suitable wine with your dish? We are happy to advise you.

3 course wine pairing 20.5
Tasting arrangement 15.5

Please ask for the options to add additional courses..
All menu items can be ordered individually.