



MENU

(served from October 3rd 2024)



STARTER

(Choose as single starter or starter & sidedish)

Spring rolls

on a bed of seasonal salads with wasabi and soya
(Plant based)

Potato soup

with pancetta and crisps of sunchokes

Terrine of cod

with crisp apples and horseradish

Rillette of duck

with pickled plums and broken gel of beetroot

Veal tartare

with salted capers and crunch topping of rye bread

MAIN COURSE

Cannelloni

with spinach & ricotta, wild mushrooms and truffle
(Plant based)

Turbot

with lemon beurre blanc and slow-cooked leeks

Venison

with scorzonera, cranberries and port wine sauce

Braised pork cheeks

with beets and blackberries

Veal tenderloin

with pumpkin pie, seasonal root vegetables and King belote sauce



DESSERT

Sorbet of coconut

with caramelised pineapple and roasted coconut
(Plant based)

Chocolate pie

with espresso ice cream

Apple pie

with vanilla ice cream and roasted hazelnuts

Poire Belle Helene

Cheese plate

with compote and homemade crispbread