

Aperitif

- gin • pine • glair 31
- bourbon • cherry • smoke 39
- cognac • tea • honey 42

Tasting menu • 6 courses 199 • Selection 6 wines 149

- herring • beetroot • cucumber • horseradish
- foie gras • cherry • pistachio • brioche
- consomme • chicken hearts • spätzle • lovage
- monkfish • white bean • spicy sausage • saffron
- sirloin • potato • cabbage • bone marrow
- almond • white chocolate • red currant

* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses 249 • Selection 8 wines 179

- herring • beetroot • cucumber • horseradish
- foie gras • cherry • pistachio • brioche
- consomme • chicken hearts • spätzle • lovage
- partridge • brussel sprouts • pear • chestnut
- monkfish • white bean • spicy sausage • saffron
- sirloin • potato • cabbage • bone marrow
- mulled wine • cocoa • spices
- almond • white chocolate • red currant

* Tasting menu is available for the entire table. We accept last orders from 6.00 pm. to 8:30 pm.

Menu a la carte

STARTERS

- consomme • chicken hearts • spätzle • lovage 28
- herring • beetroot • cucumber • horseradish 33
- beef tartar • lovage • mushrooms • mustard seeds 39
- foie gras • cherry • pistachio • brioche 59

MAIN DISHES

- agnolotti • cabbage soup • lard • chives 45
- monkfish • white bean • spicy sausage • saffron 82
- guinea fowl • brussel sprouts • pear • chestnut 86
- sirloin • potato • cabbage • bone marrow 98

DESERTS

- almond • white chocolate • red currant 27
- coffee • rosemary • tangerine 27
- salted caramel • vanilla • ginger • hazelnut 29