# *For even more enjoyment*

Would you like a little more?
Optionally, you can refine and complement your dishes
the way you like it.

| | Euro | Allergen |
|---|---|---|
| Imperial Black sturgeon caviar<br>A whole can (10g)<br>Blini - sour cream | 45.00 | D |
| Vintage Sardines<br>Fried bread - onion - herbs | 15.50 | D |
| Oyster (per piece)<br>Origin depending on availability:<br>Fine de Claire or Gillardeau oysters.<br>Fresh lemon - Vinaigrette | 6.50 | D,N |
| Black truffle<br>Have one of your dishes enhanced<br>with freshly grated truffle | 13.50 | |
| Imperial Gold sturgeon caviar<br>Have one of your dishes enhanced with 5g caviar | 13.50 | D |
| Starter "Duck liver" in the menu<br>Duck liver - Macadamia - Madeira | 17.50 | A,C,G |
| Pralines (per piece)<br>Valrhona chocolate - vaious flavors | 2.50 | C,G,H |

# Starters

| | Euro | Allergen |
|---|---|---|
| Pastry<br>Onion Bread - Salted Butter | 4.90 | A,C,G,H |
| Duck Liver<br>Macadamia - Madeira | 25.50 | A,C,G,H |
| Veal Tounge<br>Eggplant - Miso - Coriander | 19.00 | A,C,G,H |
| Arctic Char*<br>Black salsify - Apple - Horseradish<br>optional with Imperial Gold Sturgeon Caviar 5g | 19.00<br>+13.50 | A,C,D,G,H |
| Burrata<br>Pumpkin - Radicchio | 15.50 | A,C,G,H |
| Jerusalem Artichoke Cream Soup<br>Chicory | 12.50 | A,C,G,H |

* Arctic char, also known as migratory char, has firm, juicy flesh with a beautiful, salmon-like orange color. Its flavor is mild, delicate, and pleasantly aromatic—slightly more subtle than that of trout. It is a delicious fish that impresses with its natural quality.

## Vegetarian

| | Euro | Allergen |
|---|---|---|
| Parsley Root<br>Pointed Cabbage - Sichuan *<br>Optional with Black Truffle | 25.50<br><br>+13.50 | A,C,G,H |
| Savoy Cabbage<br>Quinoa - Portobello** | 25.50 | A,C,G,H |

## Fish

| | Euro | Allergen |
|---|---|---|
| Monkfish<br>Cauliflower - Mushroom<br>optional with Imperial Gold Sturgeon Caviar 5g | 40.00<br><br>+13.50 | A,C,D,G,H |
| Catfish<br>Chervil Root - Beet<br>optional with Imperial Gold Sturgeon Caviar 5g | 39.50<br><br>+13.50 | A,C,D,G,H |

* Sichuan pepper comes from Asia and has a fresh, slightly lemony flavor. It is spicy and has a slightly tingling sensation on the tongue. Unlike black pepper, it is less pungent.

** The Portobello is a large, fully matured mushroom with firm, juicy flesh and a rich, slightly nutty flavor.

# Meat

| | Euro | Allergen |
|---|---|---|
| Deer | 42.00 | A,C,G,H |
| Red Cabbage - Parsnip - Juniper* | | |
| optional with Black Truffle | +13.50 | |
| Duck** | 41.50 | A,C,G,H,I |
| Celery - Chestnut** - Cranberry | | |
| optional with Black Truffle | +13.50 | |

* Juniper berries are a traditional spice with a strong, slightly tart, and spicy flavor. Their aroma is somewhat reminiscent of the forest and pine needles.

** Chestnuts are the edible fruits of the sweet chestnut tree. They have soft, slightly mealy flesh and taste mild, nutty, and slightly sweet.

# Desserts

| | Euro | Allergen |
|---|---|---|
| Opéra*<br>Coffee - Chocolate | 14.50 | A,C,G,H |
| Poached Pear à la Helene** | 14.00 | A,C,G,H |
| Blood Orange Sorbet<br>Spices | 14.00 | A,C,G,H |
| Cheese Selection (France)<br>Chutney - Bread | 15.50 | A,C,G,H |

* The Opéra is a classic French dessert that combines coffee and chocolate. It consists of almond sponge cake, coffee cream, and chocolate ganache. A creamy, chocolatey dessert with a subtle hint of coffee. Get ready to enjoy our take on this classic.

** Sometimes it doesn't take much to make a great dessert. In Poached Pear à la Helene, a tender, juicy pear is paired with creamy vanilla ice cream and warm chocolate. The pear's fruity freshness, the delicate vanilla, and the chocolate complement each other beautifully.