

Dinner menu from 4 pm

Starter

Organic labneh & – beetroot / candied walnuts 11

Baked egg / tarragon crème / spinach 11.50



Mixed lettuce / chicoree / grapefruit / cashews 14
+ optionally with roasted slices of regional corn-fed chicken +4



Japanese pickled vegetables – Tsukemono / vegan miso-mayonnaise 14

Baked goat's cheese / honey thyme crust / beetroot / pear tarragon sorbet 17

Tuna sashimi / preserved lemon / radish / unagi-sauce / water spinach 18

Carpaccio of veal, wild garlic & organic buffalo ricotta / apricot / lamb's lettuce 18.80

Soup



Mango-coconut soup / oyster mushrooms / chili oil / coriander 9.70

Tomato consommé / water spinach / prawn tempura 10.70

Pasta & risotto

Tagliatelle / organic brown mushrooms / lovage butter / hazelnut / pancetta speck 18

Ravioli filled with wild garlic & organic buffalo ricotta / spinach / salted almonds butter 19

Linguine / prawns / white wine / young garlic / olive oil 19.50

Parsley risotto / goat's cheese / organic brown mushrooms 18.30
+ optionally with roasted regional corn-fed chicken +4

Pot-au-feu

Pot-au-feu of prime boiled beef
lemon gras / mint / lime / coriander / chili / rice noodles 21.50

Main course



Vegan: Filled mini-aubergine with walnut & bell pepper
tandoori / organic chickpea / olives / beetroot hummus 22.50

Fish fillet – catch of the day –
lentil curry / cauliflower / organic labneh / parsley 28.50

Regional corn-fed chicken / lemon butter / sweet pointed pepper / Fregola Sarda noodles 26.50

Oxtail praline

Sherry jus / organic king oyster mushrooms / cranberry / turnips 31

Grilled cutlet of regional apple-fed pork – 300g –
dates jus / shiitake mushrooms / wild broccoli / fennel potato croquettes 35

Desert

Mango crème brûlée / coconut sorbet 7.70

Valrhona chocolat tartlet / passionfruit / oat milk ice cream 9.80



2 scoops of homemade sorbet with Prosecco 7.90

Selected French raw milk cheese by Maître Philippe 3 types 12 / 5 types 17