

Menu

Seared scallops with peach and vanilla	22 €
Barbarie duck breast on potato cream, snow peas and chanterelles	32 €
Variation of the chocolate with raspberries and sorbet	12 €

62 €

Appetizers

Beef tartare with horseradish, capers and lettuce	17 €
Foie gras terrine with apple and brioche	20 €
Yellow fin tuna tartare with ginger and wasabi	17 €
North Sea shrimp salad with wild herbs	16 €

Soups

Cream of chanterelle soup with croutons	8 €
Fish soup with fine fish, rouille, cheese and croutons	13 €

Intermediate courses

Fried red prawns on fennel salad and tomato	17 €
Baked sweetbreads on peas and chanterelles	17 €

Fish

Fried yellow fin tuna with sesame, fragrant rice, curry foam and bimi	36 €
Icelandic cod on risotto with spinach leaves, pine nuts and saffron sauce	36 €

Main courses

Herb risotto with zucchini, tomato and Belper tuber	19 €
Chanterelles with gnocchi spinach, pine nuts and goat cheese	19 €
Saddle of veal with wild broccoli, chanterelles and mashed potatoes	36 €
Braised ox cheeks with mashed potatoes and vegetables	24 €
Irish rack of lamb on mashed potatoes, leaf spinach and chanterelles	34 €