Starters

Roh Deer 60 euros
Oyster, Aquitaine caviar
Locally grown chilli and ginger, seaweed
Creamy marine vinaigrette with ginger

Scallop and Foie Gras 60 euros
Jerusalem artichoke, Orange condiment
Albufera and Béarnaise

Main Dishes

Arctic Char 65 euros
Gently confited in aromatic oil
Fig and bottarga condiment, smoked brandade
Emulsified beurre blanc

John Dory and Abalone 70 euros
Smoked beef tongue pastrami and mustard seeds
Toasted fisch Jus

Pigeon 70 euros
Roasted crown and panseared leg
Juniper condiment, Porcini, creamy garlic and squash
Black garlic jus, chestnut milk

Fromages

Cheese plate 25 euros
Knuspertaler et salad

Dessert

Chocolate 30 euros
« En choux »
Black pepper, truffle, blueberry vinegar, creamy date
Sorbet chocolat