

CHEF'S CHOICE

ROOTS

ROMESCO / SPRING ONION

RAVIOLO

RICOTTA / WILD GARLIC

- **KING TRUMPET MUSHROOM**
RED CABBAGE / VADOUVAN / PEANUT
- **SEA BASS**
PEA / NASTURTIUM
- **ENTRECÔTE**
BEANS / CHERVIL / SOUR CREAM

RHUBARB

ORGANIC CURD / MERINGUE

4 COURSES / 75
WINE PAIRING / 38

OYSTER BAR

SMALL OYSTER PLATE 14
3 PIECES MIXED

BIG OYSTER PLATE 38
8 PIECES MIXED

MARINATED OYSTERS 36
6 PIECES

FINE DE CLAIRE 4,5

ORGANIC OYSTER 5

TSARSKAYA 5,5

IRISCHE AUSTER 5,5

DINNER MENU

FROM 6 P.M.

KAVIAR GEDECK

HASH BROWN / CRÈME FRAÎCHE / KOHLRABI	+ SIBERIAN CAVIAR	85
	+ OSCIETRA CAVIAR	95

BREAD

BRIOCHE & SAUERTEIGBROT MIT NUSSBUTTER	6
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STARTERS

LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT WILD GARLIC / RADISH	24
VEAL SHANK RADISH / TREVISANO	18
CHAR LETTUCE / BERGAMOT	19
RAVIOLO RICOTTA / WILD GARLIC	18
ROOTS ROMESCO / SPRING ONION	15

MAIN COURSES

ENTRECÔTE BEANS / CHERVIL / SOUR CREAM	38
BRAISED BEEF NECK CELERIAC / ONION	34
SEA BASS PEAS / NASTURTIUM	33
OCTOPUS BLACK GARLIC / TOMATO	36
KING TRUMPET MUSHROOM RED CABBAGE / PEANUT	26

PÂTISSERIE & CHEESE

TARTE DU JOUR	6
CHOCOLATE APRICOT	12
RHUBARB ORGANIC CURD / MERINGUE	14
BRIE & TRUFFLE PEAR / WALNUT	22
ASSORTED CHEESES FIG MUSTARD / CRISP BREAD	19

À LA CARTE