

# CHEF'S CHOICE

## BREAD & BUTTER

### GOAT CHEESE TART

FENNEL / PORT WINE FIG

### PÂTÉ EN CROÛTE

WALDORF SALAD / CUMBERLAND SAUCE

4 COURSES / 75  
WINE PAIRING / 38

- **BEETROOT RAVIOLI**  
SPINACH / PUMPKIN
- **VENISON**  
JUNIPER SAUCE / SWABIAN NOODLES

### NOUGATMOUSSE

SAFFRON PEAR / PLUM SORBET

# 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

**IRISH ROCK OYSTER** 5,5

**BELON** 6,5

# DINNER MENU

FROM 6 P.M.

## KAVIAR GEDECK

HASH BROWN / CRÈME FRAÎCHE / KOHLRABI	+ 50G SIBERIAN CAVIAR	85
	+ 50G OSCIETRA CAVIAR	95

## BREAD

BRIOCHE & SOURDOUGH SALTED BROWNED BUTTER	6
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## STARTERS

GOAT'S CHEESE TART FENNEL / PORT WINE FIG	15
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT BRIOCHE / RADICCHIO / APPLE	24
PÂTÉ EN CROÛTE WALDORF SALAD / CUMBERLAND SAUCE	19

## MAIN COURSES

VENISON JUNIPER SAUCE / SPINACH / SWABIAN NOODLES	36
BEEF LOIN CAFÉ DE PARIS JUS / BACON SAVOY CABBAGE / POTATO	38
PIKE-PERCH SMOKED FISH VELOUTÉ / CARROT / BRUSSELS SPROUTS	36
WHITE HALIBUT CURRY / MUSSELS / RISOTTO	38
BEETROOT GNOCCHI SPINACH / PUMPKIN	28

## PÂTISSERIE & CHEESE

TART DU JOUR	7
NOUGAT SAFFRON PEAR / PLUM	14
TONKA BEAN ICE CREAM AMARETTINI / COFFEE	9
CRÈME BRÛLÉE	7
SORBET	3,5
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE