

CHEF'S CHOICE

BREAD & BUTTER

LEEK

GOAT CHEESE / APPLE

CONSOMMÉ

PASTRAMI / SEMOLINA DUMPLING

4 COURSES / 75
WINE PAIRING / 38

- **RICOTTA-SPINACH-RAVIOLI**

BEETROOT / CABBAGE

- **LAMB, THREE WAYS**

PAPRIKA / BASIL / GNOCCHI

QUARK DUMPLINGS

VANILLA / PEAR / PLUM

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

LEEK GOAT CHEESE / APPLE	15
CALAMARETTI VEAL / ARTICHOKE	21
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT RADICCHIO / PEAR	24
CONSOMMÉ PASTRAMI / SEMOLINA DUMPLING	19

MAIN COURSES

ROSÉ VEAL SALSIFY / POTATO MILLE-FEUILLE	38
LAMB, THREE WAYS PAPRIKA / BASIL / GNOCCHI	38
PIKE-PERCH SMOKED FISH VELOUTÉ / PUMPKIN / BRUSSELS SPROUTS	36
SEA BASS CURRY / SPINACH / SAFFRON RISOTTO	38
RICOTTA-SPINACH-RAVIOLI BEETROOT / CABBAGE	28

PÂTISSERIE & CHEESE

BLUEBERRY TART SAFFRON PEAR	9
QUARK DUMPLINGS VANILLA / PLUM	14
TONKA BEAN ICE CREAM HASELNUT / COFFEE	9
CRÈME BRÛLÉE	7
SORBET	3,5
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE