

À LA CARTE

STARTERS

Green asparagus from South Germany, 78

Mousse – green asparagus vinaigrette – caviar from Belgium

Crab, 68

Pulled – elderflower – dill-meringue – sea urchin

Egg, 48

Green peas – seasonal mushrooms – crayfish

MAIN COURSES

John Dory, wild caught, 84

Steamed – beurre blanc – eucalyptus – smoked sturgeon – Gillardeau oyster

Pigeon from Vendée, 84

Roulade – foie gras – hazelnut – morel – vin jaune

Swiss veal, sliced veal fillet mignon Zurich style, 84

Rösti from Bintje potatoes

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DESSERTS

Garden Honey – almond, 28

Pop Art

Apricot – pistachio, 28

Spring inspiration

Chocolat 1844, 28

Bitter chocolate sorbet – cremeux – crunch

Homemade ice cream, per scoop 7

Vanilla from Tahiti

Pistachio from Sicily

Strawberry

Homemade sorbets, per scoop 7

Bitter almond

Yuzu from Japan

Bitter chocolate 1844

Served with

Chantilly - double cream - vanilla from Madagascar

Sablé

Selection of fresh and matured cheese, 32

Grilled bread