

apéro

jamón ibérico 5 dehesas, port.	15
anchovis don boccarte, 3 pc.	15
oysters, fines de claire 3 pc.	9

menu

halibut

parsnips & buddha's hand

ooo

seabass

jerusalem artichokes and beurre blanc

ooo

dombes duck

breast and leg with red cabbage

ooo

young deer in 2 ways

salsify and brown butter-mashed potatoes

ooo

spiced chocolate tarte

red wine ice cream & baby oranges

5 course	98
4 course (no duck)	82
3 course (no duck & no seabass)	65

vegetarian

56 | 73 | 88

please mentioned in advance your food allergy

à la carte

salad	8
consommé with maultaschen	9
field salad, bacon and croutons	12
fish soup	14
sweet potato with avocado and pomelo	19
ossetra caviar, beetroot and sour cream	28
goose liver terrine with raisins and sour dough bread	28
egg yolk 60/60 with black truffle and potato foam	28
ooo	
ricotta agnolotti with chervil parsnip cream and radicchio tardivo	26
pikeperch and blood sausage, champagne cabbage and potatoes	44
seabass & sunchoke with an brown butter sauce (with osietra caviar +15)	49
dombes duck in 2 ways with fried brussels sprouts	39
saddle of young deer with salsify and mashed potatoes	47
filet of beef "rossini" with goose liver and black truffle	49

please mentioned in advance your food allergy