

WINTERMENU

Cremant Rosé

*Chardonnay, Chenin Blanc, Pinot Noir
Sieur d'Arques*

&

Amuse Bouche

*a chefs winter greeting
out of our kitchen*

Bread & Butter

*sourdough bread from „le Brot“
salted butter*

Burrata

*pumpkin, portobello
smoked almond
fraisee salad*

Halibut

*halibut filet, raddichio
crushed potatoes
bisque veloute*

Venison

*loin of venison, lardo
venison croquette, spinach
potato gratin
thyme jus*

Porcini mushroom

*maniok, comté
miso dressing
parsnip*

Mousse au chocolate

bloodorange gel

p.P.

75,-