

# WINTER GRILL

## Cremant Rosé

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

&

## Amuse Bouche

*a chef's winter greeting  
out of our kitchen*

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## Bread & Butter

*sourdough bread from „le Brot“  
vegan spread*

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## Beef Tartare

*grated egg yolk, fried caper  
warm rosemary focaccia  
crème fraîche*

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## Entrecoté

*from lavastone grill Lavasteingrill, 250 gr.  
potatoe gratin, wild broccoli  
sauce bernaïse*

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## Mousse au chocolate

*bloodorange gel*

*p.P.*

*89,-*