

VEGETARIAN MENU

AMUSE BOUCHE SURPRISE



CARPACCIO OF ASSORTED TOMATOES

white tomato foam | aged balsamic vinegar | grilled green asparagus
country bread chips

OR

ROASTED ARTICHOKES

black garlic | broad beans | Pommes fondant



CONFIT KOHLRABI

Escabeche stock | crispy olives | wild herbs



SAUTÉED CHANTERELLES & CAULIFLOWER MUSHROOM

apricot | grilled leek heart



CARAMELIZED WALNUT MOUSSE

Port wine espuma
caramelized figs | coffee ice cream | walnut crumble



FRENCH CHEESE SELECTION FROM THE TROLLEY

6 COURSES	EUR 169,00
5 COURSES	EUR 152,00
4 COURSES	EUR 125,00
3 COURSES	EUR 98,00

STARTERS

EUR

CARPACCIO OF ASSORTED TOMATOES

30

white tomato foam | aged balsamic vinegar
grilled green asparagus | country bread chips

ROASTED ARTICHOKES

32

black garlic | broad beans | Pommes fondant

MAIN DISHES

CONFIT KOHLRABI

42

Escabeche stock | crispy olives | wild herbs

SAUTÉED CHANTERELLES & CAULIFLOWER MUSHROOM

48

apricot | grilled leek heart

DESSERT

CARAMELIZED WALNUT MOUSSE

21

Port wine espuma
caramelized figs | coffee ice cream | walnut crumble

WHIPPED VALRHONA CREAM

21

« INSPIRATION FRAMBOISE »

air chocolate | caramel gel | filled raspberries | chocolate chips

FRENCH CHEESE SELECTION

from 20

FROM THE TROLLEY

From six people we only serve one uniform menu.

Please contact our staff for a list of the ingredients and allergens of our dishes.