

COLD

Mushroom tartar ♡	16
wild mushrooms, wasabi, tarragon, cooked yolk, nuts, crumble	
Perfect trout	18
semi-cooked trout, traditional ponzu, bonito, puffed millet, wasabi	
Yellow & Pink ♡	15
yellow beet, melon radish, miso, citrus, quail egg, citrus, almonds	
Beef, Bourbon, Sherry	16
beef tataki, goat cheddar, pearl onions, shitake, lemon aioli	
Tartar, Comté, Hazelnuts	21
raw filet mignon cubes, hazelnuts, Comté cheese, pickles - with fries	
Scallop asparagus blood orange	25
seared scallops, light curry cream sauce, asparagus, millet, puffed rice, blood orange	

SMALLER

Carrot, home cheese, nuts ♡	6
Parsnip puree, hazelnut, honey ♡	8
Salad, pickles, sesame, nuts ♡	7
Foie gras, fleur de sel, bread	11
Fries truffle & parmesan	7
Fries fleur de sel	5
House mayo	1
Bread	2

HOT

Butternut Gnocchis ♡	19
Squash gnocchi, carrot pesto, rye, parmesan, pine nuts	
Wild Risotto ♡	25
<i>Blanc de gris</i> Oyster mushrooms truffle, parmesan, wild mushrooms	
Brussel sprout Caesar	14
Pan-fried Brussels sprouts, bacon, Caesar sauce, parmesan, croutons Without pork ♡	
Calmari, spring barley	23
calamari stuffed with squid ink aioli, barley, lard, sugar snap peas, mint	
Sweetbreads sesame	37
seared sweetbreads, sesame kale, root puree, caramel tile	
Cheeks and Parsnip	35
braised beef cheek, parsnip puree, shallot, seasonal pickles	

SHARING IS CARING

Royal Sea Bream or Beef Rib

price of the day

DESSERTS

Chocolat, ,mandarin, thym	13
Cacao Financier, thym cream, mandarin granité, nuts crumble	
Carrot, cardamom, coco	12
Carrot cake, cardamom icing, vanilla	
Rhubarb strawberry cloud ^{vegan} ^{gluten free}	14
Coco date almond base, iced strawberry rhubarb cloud, hibiscus ganache, chocolat ganache, strawberry gel	