

19.03.2018 - 31.03.2018

# PLATS *du Jour*

<b>1 MAIN COURSE</b> .....	<b>16</b>
<b>2 COURSES</b> .....	<b>21</b>
<b>3 COURSES</b> .....	<b>26</b>
<b>FOR 2 PERSONS</b> .....	<b>66</b>

\*3 course menu, 2 glasses of Besserat de Bellefon champagne

## STARTER

### ● Caesar salad

chicken oysters, asparagus, rocket cress

### ● Fresh water fish escabeche

elderberry vinegar, turnip, fennel puree

### ● Bell pepper and tomato soup

parmesan crostini, bear's garlic, olives

## MAIN COURSE

### ● Turnips

rye bread jus, goat cheese, chive

### ● Golden trout

vegetables cassoulet, Paolo Parisi egg, caviar

### ● Iberico pork presa

grapefruit gremolata, artichokes, sweet potato puree

## DESSERT

### ● Dessert of the day

with homemade ice cream

### ● Profiteroles

vanilla chiboust, caramel sauce

### ● Yoghurt Mousse

rhubarb compote, crumbled cookies