

28.09.2020 - 10.10.2020

PLATS *du Jour*

1 MAIN COURSE	17
2 COURSES	23
3 COURSES	27
FOR 2 PERSONS	72

contains a 3 course menu and a glass of champagne per guest

STARTER

● Salmon rilette

garlic, beetroot butter, chervil pesto

● Creamy potato soup

pogatsche, sour cream, citrus oil

● Veal loin

tarragon mayonnaise, celery, radish

MAIN COURSE

● Artichoke

white polenta, egg, homemade ricotta

● Char

fennel broth, bulgur, broccoli

● Coq au vin

bacon, mushrooms, pastasotto

DESSERT

● Semolina nougat dumpling

fig elderberry compote, pumpkin seeds crumbles

● Chocolate pudding

cranberries, cinnamon blossom ice cream, chocolate sauce

● Vanilla crèmeux

preserved pear, caramelized puff pastry