

A LA CARTE

15⁰⁰

STARTERS

STEAK TARTARE
Beet, mustard, onion

LANGOUSTINE
potato, bisque, basil

NORTH SEA CRAB
kohlrabi, watercress, french dressing

KOHLRABI
radish, parmesan, mustard herb

25⁰⁰

MAIN COURSES

BBQ CARROT AND BEET
young garlic, chervil

SEABASS
lobster, chlorophyll, radish

FRIED RIB-EYE
salsify, mushrooms, pancetta

BRILL
fennel, dill, jerusalem artichoke

VEAL
pearl barley, garlic, asparagus

11⁰⁰

DESSERT

BLUEBERRY
crème patissière

FRENCH TOAST
vanilla

COFFEE
panna cotta, chocolate

12⁰⁰

4PIECES

CHEESES

PIERRE ROBERT/FIORE/REMEKER/
BLEU DES CAUSSES
quince jam, walnut

PERMANENT EXHIBITION

46⁰⁰

4 COURSE MENU *

52⁰⁰

5 COURSE MENU

* MACKEREL

cucumber, sorrel, yoghurt

* FLAN OF MISO

oxtail, daikon

BRILL

cauliflower, hollandaise, fennel

* FRIED RIB-EYE

salsify, mushrooms, pancetta

* CHOCOLATE

pear, peanut butter, caramel

VEGETARIAN EXHIBITION

46⁰⁰

4 COURSE MENU *

52⁰⁰

5 COURSE MENU

* KOHLRABI

radish, parmesan, mustard herb

* DAILY GREENS

green tea, lavender, citrus

RETTICH AND POTATO

silver onion, basil, daikon

* BBQ CARROT AND BEET

young garlic, chervil

* BLUEBERRY

crème patissière

ATELIER

78⁰⁰

15 COURSE TASTING MENU

TARTARE OF HAMACHI
green curry, daidai, sesame

BBQ KOHLRABI
black truffle

SEABASS
shiso, enoki, avocado

TARTARE OF LANGOUSTINE
dashi, hollandaise

VELOUTÈ OF OXTAIL
cabbage, daikon

NORWEGIAN KING CRAB
bbq, chlorophyll

FOIE GRAS
red onion, hazelnut

GRANITE OF CHAMPAGNE
elderflower

BRILL
jerusalem artichoke, viking salt

VEAL
pearl barley, garlic

GRADE 5 WAGYU
soy

CRÈME BRÛLÉE OF LANGRES
quince jam, mustard

BABA AUX AMARETTO
white chocolate, pistachio

PANNA COTTA OF MANDARIN
wild rice

FRENCH TOAST
vanilla