

A la Carte

Starters

Duo of foie gras with rosemary brioche
€ 21,00

Crab mille-feuilles
€ 19,00

Braised beef cheeks with bean salad and nut oil
€ 15,00

Velouté of celery
€ 7,00

Austrian potato ravioli with pine-nuts and parmesan
€ 11,00

Langoustines in Lardo and balsamic
€ 22,00

Veal ravioli on spinach
capers and horseradish
€ 13,00

Main course

Rack of French lamb
on Belgian endive in balsamic and spicy mashed potatoes
€ 27,00

Smoked quail on Savoy cabbage and Vulcano ham
€ 22,00

Suprême of turbot on fondue of lentils
€ 31,00

Desserts

Chocolate soufflé with exotic fruits (30 min)
€ 14,00

Curd dumplings with plums and nut ice-cream
€ 13,00

Mille-feuilles of raspberries and sour cream
€ 14,00

Cheese selection
Small € 11,00
Large € 16,00

Please ask as well for our daily menu.