

Christmas menu Juliette

*Variation of the foie gras liver
with juniper and pickled cherries*

*Loup de mer
with beetroot salad, white polenta and garden cress*

*Sorbet
from the pineapple with coconut and cilantro*

*Flemish deer calf back,
with braised quince, parsley and flan*

*Walnut Camembert
with dried fruit - ragout and parsnip*

*Delice from the blood orange
with tonka bean and meringue*

Menu 80 Euro

On request with individual wine accompaniment.

2 courses 15 Euro | 3 courses 22 Euro | 4 courses 29 Euro | 5 courses 34 Euro

For information on allergens in the food and beverages issued here, please contact our service staff.

Christmas menu Classique

*Alsatian char,
mild pickled, with black salsify, orange and purslane*

*Foam soup from the rutabaga
with rabbit and cinnamon*

*Monkfish with Hokkaido - pumpkin,
Gnocchi, cordifole and seed oil - vinaigrette*

or

*Confit duck leg
with spicy red cabbage, chestnut, cranberry jus and bread dumplings*

*Variation from nougat
with piedmontese hazelnut and sea buckthorn*

Menu 60 Euro

*On request with individual wine accompaniment.
2 courses 15 Euro | 3 courses 22 Euro | 4 courses 29 Euro*

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