





APERITIFS

Pousse Rapière.....10,50 Francis G&T.....13,50 Francis G&T 0.0.....11,00

CELLAR DISCOVERIES

WHITE

2023 Grüner Veltliner "Singing", Kamptal, Laurenz V 42,50
 2021 Riesling, Maastricht, Hoeve Nekum 52,50
 2022 Rkatsiteli-Kisi, Bedoba, Kakheti (Georgia), Kakheti Wine Company 47,50
 2023 Chardonnay "Grande Penchants", Pays d'Oc, Domaine Altugnac 49,50
 2019 Petit Manseng / Petit Courbu, Pacherenc-du-Vic-Bilh, Château Bouscassé 55,00

RED

2023 Pinot Noir, Südsteiermark (Austria), Weingut Hannes Sabathi 45,00
 2023 Syrah "Les Vignes d'à Côtés", Nord-Rhône, Domaine Yves Cuilleron 47,50
 2019 Tannat / Cabernet Franc / Cabernet Sauvignon, Madiran, Château Bouscassé 55,00
 2022 Cabernet Franc / Cabernet Sauvignon, Bolgheri, Poggio al Tesoro 65,00
 2023 Tempranillo "Corimbo", Ribera del Duero, Bodegas La Horra 59,50

CHEF'S SPECIAL

5- of 6 Course Tasting Menu
 Including paired wines and table water
 Available to order until 7:30 pm
 5-courses.....130,00 6-courses.....150,00

SUPPLEMENT

PORTION DE FRITES

Fries with truffle
 mayonnaise.....5,25

POMMES DE TERRE

Potato mousseline with
 vegetable crisps.....5,25

SALADE

Fresh salad with marinated
 cucumber and homemade
 dressing.....5,25

3 course menu 62,50

Create your own menu
 Available to order from 6:00 pm to 9:00 pm

4 course menu 84,50

Paired wine arrangement
 3 courses 27,00
 4 courses 36,00

AMUSE DU CHEF

ENTRÉES

SAUMON FUMÉ 24,00 FOIE DE CANARD 27,00
 Smoked salmon, wakame, sea samphire,
 basil with a hollandaise foam Terrine of duck liver, brioche, coconut
 crisp, fig and ruby port chutney,
 chive cream
 Menu supplement.....€ 3

TARTARE DE BŒUF 25,00 BRIOCHE AU TOMATE EST AIL 21,00
 Pont neuf potato, chive cream, roasted
 tomato and Comté foam Crispy garlic brioche, basil, mizuna,
 marinated tomato and Comté foam

SECONDE ENTRÉES

CRÉATION DES CHEFS 24,50
 Changing intermediate dish based on
 seasonal products, freshly prepared
 daily by our chefs

PLATS PRINCIPAUX

POISSON DU JOUR 38,00 BAVETTE 42,00
 Fish of the day, pearl couscous, bell pepper,
 carrot cream with an oriental beurre blanc Slow-cooked yellow turnip, shiitake, parsnip
 textures and a rich meat jus

JOUE DE VEAU 40,00 ARTICHAUT EN CROÛTE 32,00
 Veal cheek, celeriac textures, green
 asparagus and red wine sauce Stuffed artichoke tempura, celeriac,
 shiitake, chive cream and red wine sauce

DESSERT

DAME BLANCHE 17,00 CAFÉ COMPLET 12,00
 Vanilla ice cream with whipped
 cream and dark chocolate sauce Coffee with a selection of sweets

TARTELETTE AU CAFÉ 18,00 ASSORTIMENT DE FROMAGES 28,00
 Tartelette filled with mascarpone and
 coffee mousse, chocolate crisp,
 amaretto syrup and tiramisu ice cream Selection of cheeses with apple syrup,
 walnut, grapes and kletzen bread
 Menu supplement.....€ 9.50



Additional supplements may apply for modifications.
 We are, of course, happy to accommodate allergies and dietary requirements.