


## CHEFS MENU

Shellfish sausage with lobster gravy, potato mousseline and endive

Terrine of coq au vin with a salad of Brussels sprouts and mustard


Cauliflower soup with coconut cream and kimchi gyoza 

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Fish of the day

(our staff will inform you on our fish of the day)

Venison steak with hare pepper, pommes dauphine and red cabbage salad

Zucchini cookies with mashed potato and yogurt 

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Coupe Hélène

Poached pear with vanilla ice cream and chocolate sauce

Crème Brûlée

Selection of cheeses with nut bread and honeycomb

**44.5 per person**

*3 course wine pairing 20.5*

*Tasting arrangement 15.5*

Please ask for the options to add additional courses.  
All menu items can be ordered individually.