

## STARTER

terrines of duckliver <i>cabbage / plum / brioche</i>	22,50
octopus <i>sweet potato / quail egg / chive</i>	17,00
French frogs' legs <i>eggplant / pomegranate / cashew</i>	14,50
Fines de Claire <i>mustard seed – cucumber vinaigrette</i>	each 4,50

## INTERMEDIATE COURSE / SOUP

fowl consommé <i>wonton / leek / ginger</i>	12,50
pea risotto <i>asparagus / tomato / Parmesan cheese</i>	11,50
calf's head & carabinero prawn <i>fennel / tarragon / shellfish foam</i>	21,00

## MAIN COURSE

meagre <i>spinach / celery / radish</i>	31,00
zander <i>beet / Gaunciale / horseradish</i>	30,50
Bresse pigeon <i>Jerusalem artichoke / pistacchio / elderberry</i>	35,00
rabbit <i>swede / olive / lettuce / currant</i>	32,50

## DESSERT

apple tart <i>Holsteiner Cox / hazelnut / yogurt</i>	10,50
chocolate <i>peanut / caramel / salt</i>	11,50
alpine herb cheese <i>fruit / mustard / bread</i>	9,50

## MENU

octopus  
*sweet potato / quail egg / chive*

ooo

pea risotto  
*asparagus / tomato / Parmesan cheese*

ooo

zander  
*beet / Gaunciale / horseradish*

ooo

Bresse pigeon  
*Jerusalem artichoke / pistacchio / elderberry*

ooo

chocolate  
*peanut / caramel / salt*

5 course menu € 79,00

4 course menu (without zander) € 65,00

**tip is not included**