



CANARD

Thinly sliced smoked duck breast with creamy truffle cream, pumpkin, pumpkin seeds, and chestnut cream

CASSOULET

Beluga lentil cassoulet with oyster mushroom and porcini

VENISON FILLET

baked fillet of venison with a a wild game meat croquette, potato marbré, beetroot, sautéed Brussels sprouts, parsnip cream, and Madeira jus

MILLEFEUILLE

millefeuille with dark chocolate, caramel, meringue, and yogurt ice cream

4-course menu 75.-



