

JOURNEY TO THE *Sensitive* WORLD

The trip in 5 courses — 135€

The trip in 7 courses — 155€

TROUT

Gravlax, citrus, leek and buttermilk

FOIE GRAS

Pan-seared, herb panisse and sorrel coulis

ZANDER

Delicately cooked, Jerusalem artichoke and chestnut

POTATO

Spaghetti-style, broth and mushrooms variations and hazelnuts

PORK

Honeycomb-wax-aged pork rack, carrots, onions and cumin

MUNSTER « GONFLÉ »

Grapes, a touch of cumin, Gewürztraminer marc

or

SORBET

COFFEE

Chocolate textures and Amarula indulgence

or

CHESTNUT

Chestnut cream, fromage blanc and ginger

Prices are in net euros, tax and service included. An allergen menu is available upon request