

GROUP



STARTERS

CREAMY PUMPKIN SOUP 14.80

LAMB'S LETTUCE FROM THE FARM WITH ORGANIC COUNTRY EGG 19.80

AVOCADO WITH CREVTTES MSC, CALYPSO SAUCE 22.00

THINK OF NO MEAT

AUTUMNAL PLATE WITH SPAETZLE, RED CABBAGE, CHESTNUTS, BRUSSELS SPROUTS,
CRANBERRY-APPLE AND CREAMY PORCINI SAUCE 36.80

LES POISSONS

FILET DE DORADE FROM GREECE À L'ÉSPAGNOLE ON WHITE BEAN PUREE,
JEREZ SAUCE WITH HALVED GRAPES, SPINACH FROM THE MARKET 49.00

LES VIANDES

TOURNEDOS DE BŒUF FROM IRELAND SEEROSE AU GRATIN WITH BEURRE CAFÉ DE PARIS,
POMMES ALLUMETTES 59.80/74
+ COLOURFUL GARDEN VEGETABLES 8.50

LES DESSERTS

CHOCOLATE MOUSSE FELCHLIN 9.80/14.80

ASSIETTE CHOCOLAT WITH CHOCOLATE MOUSSE, GRANNYS CHOCOLATE CAKE &
CHOCOLATE SHERBET, WHIPPED CREAM 16.80

GÂTEAU AU CHOCOLAT CHANTILLY 12.50

PANNA COTTA & COULIS DE FRUIT 9.80

CHESTNUT- VERMICELLES WITH VANILLA- AND GRAPE ICE CREAM, FRENCH MÉRINGUE AND
WHIPPED CREAM 14.80