



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

SCALLOP KOMBUJIME, PARSLEY ROOT, CLEMENTINE, BUTTERMILK

ONION, SOURDOUGH, COMTÉ, MARSALA

CONFIT COLEY, KALE, JERUSALEM ARTICHOKE, BERGAMOT

SADDLE OF VENISON, CELERIAC, SALSIFY, QUINCE

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT 9€)

FROZEN PARFAIT, KAKI, CHESTNUT, OAT

PETITS FOURS

MENU 90€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT CARE AND LOVE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS