



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

KOHLRABI, BLUEBERRIES, KASHA, PURPLE BUTTER

MUSSELS, POTATO, CELERY, BLACK GARLIC ROUILLE

POLLOCK, FIG LEAF, FENNEL, PEACH, TARTLET

SMOKED VEAL, CHORIZO "MORIANE", COURGETTE CAPONATA

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

FLOATING ISLAND, APRICOT, OPALINE, LEMON BALM

PETITS FOURS

MENU 95€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

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

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS