



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

SCALLOPS, CAULIFLOWER, GREEN APPLE, CORAL PANACOTTA

TERRINE OF MUSHROOMS FROM LIÈGE, CELERIAC, PINE

COLEY "AU VERT, JERUSALEM ARTICHOKES, BRUSSEL SPROUTS

PIGEON 2 WAYS, BUTTERNUT BOULANGÈRE, QUINCE, CHESTNUTS

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

SALT CARAMEL TARTE, YUZU, BLACK SESAME

PETITS FOURS

MENU 98€ - 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