

OPENING

TOMATOBAGUETTE

SHISO-TEMPURA,
AVOCADO
& WASABIMAYONNAISE

ARTICHOKE CUPCAKE
& TRUFFLES

CEP MUSHROOM & BITTER CHOCOLATE



7 COURSE DEGUSTATION 285 EUR
5 COURSE DEGUSTATION : 250 EUR
without farmers egg and petite Juliette

5 COURSE / 7 COURSE IN EUR
NON ALCOHOLIC 90 / 120
WINEPAIRING 135 / 175
PREMIUM WINEPAIRING 250 / 290

PETITS FOURS OF YOUR CHOICE

PARFAIT OF SUGAR PEA

grilled green asparagus : tomato-fleuron



RADICCHIO - CELERIAC RAVIOLO

Champagne-Mimolette-sauce



NAVETTE ROOT & GRILLED CREAM


fermented mushroom tatar
pine needle oil
potato-buckwheat-madeleine



FARMER'S EGG

small chanterelles a la nage : terragon
creme of Jerusalem Artichoke & horseradish



 CORN BRIOCHE BUN & SALTED BUTTER

GRILLED BUTTERNUT PUMPKING

beechnuts : parmesan tartelette
sesam-kimchi-vinaigrette



PETITE JULIETTE

mild goat cheese : pesto : Jerusalem Artichoke



FRENCH APRICOT & „HONEYBEE“

fermented sunflower ice cream
apricot infusion with gewürztraminer-grapejuice