

# SUGGESTIONS

## *Appetizers*

Smoked river eel | cauliflower | Fourme d'Ambert | 22  
Terrine of foie gras | green bean salad | Granny Smith | 28  
Pheasant | green cabbage | fine champagne | 28  
Vitello Tonnato | short grilled tuna | 22

## *Main Dishes*

Monkfish | jerusalem artichoke | artichoke | antiboise | pistachio | 38  
Deer | chicory | sprouts | celeriac | game gravy | 38  
Veal cheek | pointed white cabbage | pearl onions | mushrooms | fried potatoes | 31  
Hareback | salsify | parsnip | dauphines | 43

## *Dessert*

Parfait | hazelnut | meringue | feuilletine | 12

# CHEF'S MENU

Terrine of foie gras | green bean salad | Granny Smith

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Pheasant | green cabbage | fine champagne \*

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Deer | chicory | sprouts | celeriac | game gravy

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Parfait | hazelnut | meringue | feuilletine

3 courses | 55

\*4 courses | 65

Cheese instead of dessert supplement €4

Cheese as an extra course €16

*The menu is served per table only. Any change in the menu may result in a supplement.*

