

SUGGESTIONS

Appetizers

Wild boar | chestnut | purslane | sorber moutarde de Meaux | 28

Pollock | jerusalem artichoke | lemon | 29

Pheasant | forest mushrooms | truffle | goose liver | 35

Half lobster | basmati | herb butter | green asparagus | 40

Main Dishes

Deer | savoy | walnut | cevenne | pomme Anna | 43

Rog | capers | citron | 31

Hare "En crépinette" | autumn garnish | pommes dauphine | sauce fine champagne | 42

Whole lobster | basmati | herb butter | green asparagus | 69

CHEF'S MENU

Wild boar | chestnut | purslane | sorber moutarde de Meaux

Pollock | jerusalem artichoke | lemon *

Pheasant | forest mushrooms | truffle | goose liver **

Deer | savoy | walnut | cevenne | pomme Anna

Mandarine | speculoos | hazelnut

3-course 60 | wine pairing 28

* 4-services 70 | wine pairing 37

** 5-course 80 | wine pairing 46

Cheese instead of dessert supplement | 4

Cheese as an extra course | 16