

January Menu

Salmon Tatar with Avocado, Ponzu and Trout Caviar...22 €

Salad of King Crab with Cucumber, Thai-Vinaigrette and Peanuts...28€

Chestnut Cream Soup and Périgord-Truffle...18 €

Wild Prawn in Tempura with Wasabi-Mayonnaise and exotic Fruits...16 €

Steamed Codfish, Spring Onions and Shiitake Mushrooms, North Sea Prawns...36 €

Deer Calf with mashed Potatoes, Cranberries and Chestnuts...38 €

Moelleux au Chocolat with Exotic Fruit Sobet...14 €

Cheese Assortment by Affineur Tourrette...16 €

5 Courses...86 € Wine Pairing...45 €

(without King Crab and Codfish, with Dessert or Cheese)

6 Courses...96 € Wine Pairing...55 €

(without King Crab, with Dessert or Cheese)

7 Courses...106 € Wine Pairing...65 €

(with Dessert or Cheese)

8 Courses...116 € Wine Pairing...75 €

Menu of Irish Organic Peking Duck (served by table)

Essence with Root Vegetables and homemade Tofu

Dim Sum with Red Cabbage, Green Apple and Jus
chinois

Duck Breast and Salad of Legs with crispy Skin,
Japanese Rice, Cucumber, Leek, Crêpes, Hoisin Sauce

3 Courses (for 2)...139 € Wine Pairing p.P. ...28 €

Menu of the Day « Banlieue »

...a bit less elaborate, but made from the same high-
quality produce and cooked and served with an equal
amount of love...

Starter, Main Course, Crème Brûlée or Cheese...52 €

**Every Sunday
from 12 a.m.-2 p.m.:
« Sunday Roast »**

Starter, Sunday Roast, Dessert...49 €