

Menu suggestions 2020

Menu 1

Maximum 32 persons

Buratta with puffed beetroot, green apple, smoked almond

Free-range fowl with crispy polenta, green asparagus, tomatoes, and tarragon

Citrus yogurt ice cream, orange, curd and meringue

Menu 2

Rouleau of duck and duckliver, BBQ celeriac, umeboshi and taggiasche olive

Halibut, tortellini filled with mushrooms, radish and chives

Veal entrecote with potato mousseline, puffed shallot and gravy of fermented garlic

Chocolate hazelnut, banana and chocolate mousse

Menu 3

Corvina with passion fruit and pandan vinaigrette, radish and xo sauce

Cauliflower Beurre Noisette, Pierre Robert, grapefruit and hazelnut

Cod confit with pointed head cabbage, green olive, almond and beurre blanc

Tournedos with confit potatoes, bbq leeks, carrots and Madeira jus

Apple and Jasmine, suisse cream and apple pie

General

The menus mentioned above can only be ordered by table or group from 10 persons and two days before your reservation at the latest.

Unfortunately it is not possible to choose different menus for one group.

If you have vegetarian or dietary wishes please let us know in advance and we will make a special menu.

Above menus are valid until 31 december 2020.

All other menus are per 1 January 2020 expired.

