

# The MENU

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## STARTERS

**Foie gras**, quince, hazelnut · 26€

**Organic egg**, spaghetti squash, truffle · 18€  

**Tuna**, daikon, granny smith apples, wasabi · 29€  

**Mushroom**, chestnut, porcini mushroom · 15€ 

**Beets**, coconut milk, yuzu · 16€    

## FISH

**Saint Jacques**, chicory, sweet potato · 40€

**Arctic char**, mussel, leek, almond · 36€ 

**Sole**, jerusalem artichokes, watercress · 55€

## MEAT

**Veal**, pumpkin, chestnut, black trumpet · 36€

**Angus beef**, potato, red wine · 34€

**Quail**, foie gras, gnocchi, morel · 42€ 

## VEGETAL

**Dim sum**, spaghetti squash · 24€    

**Pumpkin**, chestnut, black trumpet · 22€    

## CHEESES

Mère Richard **cheeses assortment** · 12€ ✶ ☺

**Cervelle de canut** · 8€ ✶ ☺

**Faisselle** molded by the ladle · 7€ ✶ ☺

## DESSERTS

**Pear**, sesame, yuzu · 18€

**Butternut**, mango, passion fruit and chestnut · 16€ ✶ ☺

**Chocolate**, praline, morels · 18€

**Seasonal fruits** · 14€ ✶ ✶ ☺

Homemade **ice creams and sorbets** 2 scoops of your choice · 7€

*Vanilla, popcorn, chocolate, pear, lemon-basil, apricot, and exotic fruit*

**The gourmet**, coffee, tea or herbal tea · 12€

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## Kids MENU

**Starter, main course & dessert** · 18€

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✖ Gluten-free ☺ Vegan ☺ Vegetarian ✶ Lacotse-free

Prices include VAT in euros, service included - The origin of the meat is available at the restaurant entrance - The list of allergens is available from our waiters.

Alcohol abuse is dangerous for your health, please drink responsibly.