

## For even more enjoyment

Would you like a little more?  
Optionally, you can refine and complement your dishes  
the way you like it.

	Euro	Allergen
Imperial Black sturgeon caviar A whole can (10g) Blini - sour cream	45.00	D
Vintage Sardines Fried bread - onion - herbs	15.50	D
Oyster (per piece) Origin depending on availability: Fine de Claire or Gillardeau oysters. Fresh lemon - Vinaigrette	6.50	D,N
Black truffle Have one of your dishes enhanced with black truffle	13.50	
Imperial Gold Sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Pralines (per piece) Valrhona chocolate - vaious flavors	2.50	C,G,H

5- course wine pairing Euro 45.00 per person



## Menu

Amuse Gueule  
Bread / Butter

Scallop - tuberous chervil - citrus  
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Mushroom essence - House special - Truffle  
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Eagle fish - Parsley root - Chicory  
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Beef - Potato - Brussels sprouts - Chestnut  
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Winter apple à la Genuss-Atelier  
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Petit fours



5- course menu Euro 92.00 per person