

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 freshly grated truffle	13.50	
Imperial Gold sturgeon caviar Have one of your dishes enhanced with 5g caviar	13.50	D
Starter "Duck liver" in the menu Duck liver - Strawberry - Balsamico	17.50	A,C,G
Pralines (per piece) Valrhona chocolate - various flavors	2.50	C,G,H

Starters

	Euro	Allergen
Pastry Olive-Tomato-Bread - Olive oil	4.90	A,C,G,H
Duck Liver Strawberry - Balsamico	25.50	A,C,G,H
Rabbit* Carrot - Chutney optional with black truffle	17.50 +13.50	A,C,G,H
Tuna Pak Choi** - Cucumber - Sesame optional with Imperial Gold Sturgeon caviar 5g	19.00 +13.50	A,C,D,H,N
Spring vegetables Elder flower	15.50	A,C,G,H
Wild herb soup Smoked fish optional with Imperial Gold Sturgeon caviar 5g	12.00 +13.50	A,C,D,G,H

* Rabbit meat is light in color, tender, and has a delicate, slightly nutty flavor. It tastes significantly more refined and lighter than many other types of meat, with a natural juiciness and a mild yet distinctive flavor.

** Pak choi stands out for its exceptional freshness and well-balanced texture. The juicy, pale stems offer a pleasant crunch, while the tender green leaves reveal a subtle, mustardy flavor.

Vegetarian

	Euro	Allergen
Asparagus	24.50	A,C,G,H
Egg - Sauce Hollandaise		
Optional with black truffle	+13.50	
Turnip Cabbage	22.50	A,C,G,H
Pea - Mint		

Fish

	Euro	Allergen
Sea bass	39.00	A,C,D,G,H
Fennel - Capers		
optional with Imperial Gold Sturgeon Caviar 5g	+13.50	
Sea bream rosé	39.50	A,C,D,G,H
Egg plant - Salsa Verde*		
optional with Imperial Gold Sturgeon Caviar 5g	+13.50	

* Salsa Verde (green sauce) – is a delicately balanced herb sauce made with parsley, capers, citrus notes, and olive oil. Fresh, slightly salty, and subtly tangy, it adds an elegant touch and enhances the flavors of the fish.

Meat

	Euro	Allergen
Lamb*	41.00	A,C,G,H
Polenta - Bean - Tomato optional with black truffle	+ 13.50	
Veal	40.50	A,C,G,H
Anna-Potato** - Asparagus optional with black truffle	+ 13.50	

* Lamb is one of the most flavorful cuts of meat. The meat has a fine grain, is tender and juicy, and has a distinctive, slightly spicy note. Its flavor is more intense than that of many other meats, yet it remains balanced and elegant, with a natural depth that is particularly evident in high-quality cuts.

** Anna potatoes are a classic French potato casserole made of paper-thin potato slices sautéed in butter, layered like roof tiles, and baked in the oven until crispy.

Dessert

	Euro	Allergen
Lemon-Tarte Vanilla ice cream	14.00	A,C,G,H
Strawberry Rhubarb	13.50	A,C,G,H
Raspberry sorbet* Sparkling wine	15.50	A,C,G,H
Cheese Selection (France) Chutney** - Bread	16.50	A,C,G,H

* A sorbet is a frozen dessert made from fruit purée or juice, water, and sugar, with no milk or cream. It is characterized by its light, crisp texture and an intense, pure fruit flavor. Depending on the variety, the taste ranges from fresh and tart to delicately sweet.

** A chutney is a spicy sauce, usually ranging from sweet and sour to hot, made from simmered fruit or vegetables with a purée-like consistency. Enhanced with spices and vinegar, it develops an intense flavor—ranging from fruity-sweet to savory-spicy—with a harmonious balance of sweetness, acidity, and umami.