

EVENING DISHES

ESCALOPES OF DUCK LIVER

with plum crumble, veal jus and mini brioche

25.00

SPINACH GNOCCHI

with Roquefort sauce, confit apple pearls and crispy fried onions

35.00

COQ AU VIN ROUGE

with truffle butter, served with glazed carrots and homemade spätzle

42.00

SOUV- VIDE COD WITH A LEMON CRUST

*served with vanilla pea purée, black garlic mayonnaise
and white wine sauce*

42.00

EVENING DISHES

PUMPKIN CREAM SOUP

*with pumpkin seeds and pumpkin seed oil,
served with a dollop of cream and fresh chives*

16.00

STRIPES OF BEEF ENTRECOTE

in a cognac cream sauce, served with potato gratin and vegetables

42.00

CHESTNUT VERMICELLES *(alcohol-free)*

with crisp meringue and vanilla ice cream

16.00

DESSERT MENU

Fine Pastries from the Display

10.00

CREME BRÛLÉE

10.00

TARTE TATIN

with vanilla ice cream

13.50

MOELLEUX AU CHOCOLAT

with sour cream ice cream

12.50

PROFITEROLES

with chocolate chocolate sauce and vanilla ice cream

16.00

VERMICELLES *(alcohol-free)*

with crisp meringue and vanilla ice cream

16.00

ELDERFLOWER SORBET

with Deutz Champagner

19.00

SORBETS AND ICE CREAM

*Raspberry, Lemon- Lime, Pear, Elderflower,
Fior die Latte, Sour Cream, Vanilla, Chocolate,
Hazelnut, Mocha, Pistachio*

5.50 *per scoop*

CHEESE PLATTER

*Tete de Moin AOP, Roquefort Papillon, Lucerne cream cheese,
Vacherin Fribourgeois AOP, Bouche du chevre
with fig mustard and black walnuts*

23.00