

DEGUSTATION MENU I

Cured Balfegó tuna with whole-grain mustard, shallots and garden cucumbers, tomato jelly, herb vinaigrette with Chardonnay vinegar, imperial caviar selection	355,00
Saint-Pierre fish and gamba carabinera with sautéed artichokes, capers and anchovies, basil shrimp ceviche, white wine butter sauce with aged Vacche Rosse Parmesan	
Grilled Alsatian pigeon scented with Sichuan pepper and liquorice, confit leg, pickled turnips with ginger, small Doubanjiang wánzi, pak choi and pigeon bouillon	
Cheese selection from the trolley by Maître Affineur Antony	
Caramelized millefeuille with Ortenau berries, Tahitian vanilla cream, sweetened condensed milk and eggnog ice cream, Plantation Barbados XO liaison	

DEGUSTATION MENU II

Salad of Breton lobster and Norwegian langoustine, lettuce, coral cream, celery, elderflower vinegar and verbena vinaigrette	385,00
Pan-seared calf’s liver and crispy sweetbread with young peas and pea pods, truffle glaze and a light pea coulis scented with Grüner Veltliner	
Lightly smoked Faroe salmon with crispy Kabayaki skin, lotus root and heart of palm, mousseline sauce with tamari shoyu and chives	
Venison medallions gratinated with juniper-pepper crust, sautéed chanterelles and Victoria pineapple, braised venison shoulder jus with Sambalita and Arabica coffee	
Cheese selection from the trolley by Maître Affineur Antony	
Glazed heart cherries in port wine syrup, elderberry wine ice cream, Champagne foam and Gavottes Croustillant “Nid d’abeilles”	
Caramelized Tahitian vanilla ice cream, muscovado sugar candy floss, small Coffee & Rum – Liqueur Créole savarin, mango and coconut	

VEGETARIAN MENU

Variation of garden cucumber, buttermilk with wasabi and young turnips, marinated wild herb shoots, piquant mustard cream, shallot vinaigrette with mustard seeds and dill	355,00
Young peas and chanterelles with gently cooked organic egg yolk in chanterelle velouté scented with Vin Jaune, dressed watercress with a hint of lemon, egg-yolk bottarga	
Sautéed artichokes with artichoke, pine nut and pearl barley garnish, Parmesan crisps, light braised pepper coulis with aged sherry vinegar, basil and olive oil	
Provençal vegetable fan, confit fennel from Olaf Schnelle, saffron-spiced tomato couscous, crisp pistou marinade with dried tomatoes	
Melted Sainte-Maure-de-Touraine goat cheese “chaud-froid” with spinach tips, rustic spelt croutons, arugula emulsion with herb oil and black truffle	
Black tea namelaka with raspberries and lavender, raspberry sorbet with soy yogurt, marinated grapefruit and lavender honey caviar, grapefruit infusion with ginger and Indian tonic	