

21.11.2022 - 03.12.2022

# PLATS *du Jour*

**2 COURSES** .....28

**3 COURSES** .....34

**FOR 2 PERSONS** .....84

contains a 3 course menu and a glass of champagne per guest

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## STARTERS

● **Turnips Soup**

chervil pesto, malt vinegar, sour cream

● **Seabream tartare**

cucumber, golden beets, citrus caviar

● **Tarte Flambée**

salsiccia, marjoram, onion jam

## MAIN COURSES

● **Roasted Cauliflower**

teriyaki, shi take mushrooms, buckwheat

● **Salmon Trout Matelote**

mussels, fennel, root vegetables

● **Lamb escalope**

hokkaido pumpkin, olives, fregola sarda

## DESSERTS

● **Panettone 104**

toasted almonds, blood orange, madagascar vanilla

● **Chestnut Melange**

mountain cranberries, bitter sweet chocolate

● **Frozen Yogurt**

granny smith apple, pineapple, basil

● **Sommeliers Choice**

Sauvignon Blanc Ehrenhausen, Klinger.....9

Merlot Alexander Egermann, Illmitz.....10