

GOURMET 1ST AUGUST IN PLANS MAYENS BY OUR CHEF YANNICK CREPAUX

LOË PERCHE TARTAR / RASPBERRY / YUZU



POTATO CAPPUCCINO / SUMMER TRUFFLE



DUCK FOIE GRAS BELLINI STYLE

WHITE PEACH / BASIL / TOASTED FOCACCIA



ROASTED ZANDER

EGGPLANT IN DIFFERENT SHAPES / GRAND CRU DARK CHOCOLATE



THE LITTLE ICE CUBE TO GUESS



VEAL TENDERLOIN / SUMMER VEGETABLES GARDEN

REDUCED TASMANIAN PEPPER JUS



FOAMY RACLETTE CHEESE



SWEET IMPATIENCE



LET US SURPRISE YOU... ...

« LUIZET » VARIATION / BUCKWHEAT ICE CREAM

BY OUR PASTRY CHEF ANTOINE IDENN



COTTON CANDY & MIGNARDISES

FR.: 169.-