

APPETIZERS

RADICCHIO
WITH APPLES,
BASIL & MOZZARELLA

BEETS
MARINATED WITH QUINOA,
YOGURT & CUMIN

PEAR
SALAD WITH DAIKON,
HAZELNUTS & PECORINO

CHICKEN VELOUTÉ
HEN OF THE WOODS MUSHROOMS
& CHICKEN LIVER MOUSSE

CARROT
TARTARE WITH WINTER
GREENS & RYE

TORTELLONI
WITH CELERY ROOT
& BLACK TRUFFLE

TÊTE DE COCHON
TERRINE WITH FRISÉE, PICKLES
& POMMERY MUSTARD

2 COURSES FOR 29

MAIN COURSES

FLATBREAD
BAKED WITH CAULIFLOWER, EGG,
LEMON & PARSLEY

SOUP & SANDWICH
BUTTERNUT SQUASH WITH
SUCKLING PIG & CHESTNUTS

ARCTIC CHAR
SEARED WITH FENNEL
& WINTER CITRUS

LOBSTER
SALAD WITH CELERY ROOT,
MUSTARD & POTATO
supplement 12

CHICKEN PAILLARD
WITH CELERY, APPLE
& BITTER GREENS

ACORN SQUASH
ROASTED WITH MUSTARD GREENS
& BREAD PUDDING

CHICKEN BURGER
BRIOCHE, FOIE GRAS,
BLACK TRUFFLE MAYONNAISE
with pickles & fries

BEEF
NAVARIN WITH SPAGHETTI
SQUASH, BRUSSELS SPROUTS
& POMME PURÉE