



Add an appetizer and/or a dessert to your meal for 6\$/each

Appetizers

Brussel sprout salad, homemade pancetta, parmigiano reggiano, roasted pumpkin seeds, caesar dressing

Canard du Village duck tartare, mustard caviar, beet gel, red veined sorrel

Smoked cobia, parmigiano reggiano cauliflower purée, confit tomatoes, rapini pesto

Main dishes

Fischbrötchen; fried battered cod sandwich, marinated red cabbage, bread and butter pickles, dijonnaise sauce, fries and salad

15

Mussels with soppressata, piperade, white wine and fresh herbs, fries

15

Cassoulet, Kielbasa, Bratwurst, truffle oil, fresh herbs and bread crumbs

16

Indonesian style chicken satay, fennel salad, edamame and Clementine salad, fried leeks, peanut sauce

16

Fried porc hock from Gaspor Farm, rustic potato salad, fried egg, green tomato ketchup

16

Desserts

Butter tart, Sortilège flambéed meringue, maple candied bacon, glazed pecans

Warm dark chocolat and beet cake, raspberry balsamic gelato, white chocolate and rose petal sauce

Chefs daily inspired dessert