



E N S A T I O N S

WILD PLEUROTTE MUSHROOMS

Gently seared, accompanied by a filtered mushroom coffee.

TWO TYPES OF CHICORY

Served on a Carpaccio of pears, crushed walnuts and a touch of foie gras.

TROUT SMOKED IN WOOD CHIPPINGS

Crisps and mashed Jerusalem artichoke and a light vinaigrette.

CRUNCHY VEAL SWEETBREADS

With braised black salsify, Savoyard yoghurt and a sauce made from slithers of sweet clover.

SEVERAL TYPES AND TEXTURES OF FREE-RANGE MILK

Condensed, ice cream, yoghurt, and powdered. Served as a mini gâteau.

190€

BAUMANIERE
1850

Prix TTC en Euros – service compris / Prices in Euros inclusive of VAT – service included

La liste des allergènes contenus dans nos plats est à votre disposition sur demande / Allergen list upon request

Merci de nous faire part de toute allergie ou restriction alimentaire / Please let us know about any allergies or dietary requirements

SIGNATURE

WILD PLEUROTTE MUSHROOMS

Gently seared, accompanied by a filtered mushroom coffee.

GLAZED CHARD

Stuffed with truffled braised chard, and a slither of black truffle.

FLAMED SCALLOPS

With cooked compressed seaweed, served on a buckwheat whey butter coulis.

TROUT SMOKED IN WOOD CHIPPINGS

Crisps and mashed Jerusalem artichoke and a light vinaigrette.

FARM-GRAZED LAMB CHOP

Served with sorrel and caviar, in ewe's milk infused gravy.

COFFEE-FLAVOURED MERINGUE

On a bed of celery mousse.

245€

BAUMANIERE
1850

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