



Your Starters

SALMON BEETROOT GRAVLAX | 22€

Blina with bergamot and dill, sour cream with cider vinegar

CARROT TART WITH PARMESAN | 19€

Rocket salad with carrot pickles

CAULIFLOWER TROMPE L'ŒIL | 18€

Cauliflower cream soup, egg yolk confit in soy, shichimi togarashi

THE CROQUETTES IN SALAD | 19€

Zucchini croquettes, vegetables, cream cheese sauce with herbs

Your Main-Courses

SIMMENTAL BEEF FILLET | 38€

Grilled beef tenderloin, roasted shot potatoes, sauce bordelaise

THE SOLE | 34€

Seared sole fish fillet, mashed and fresh peas, pomegranate beurre blanc sauce

RISOTTO WITH GAMBAS | 32€

Parmesan risotto with lime, seared gambas

SOBA YASAI | 24€

Soba noodles, carrots, daïkon, zucchini, chioggia beet

Your Desserts

APPLE ENTREMET | 19€

Apple compoté coated with vanilla ganache

PINEAPPLE TARTE TATIN | 18€

Caramel pineapple tart, served with sour cream quenelle

THE ÉCLAIR | 18€

Chocolate éclair with hazelnuts praliné

CRÈME BRÛLÉE WITH MATCHA TEA | 17€

Crème brûlée with Japanese green tea, served with raspberry ice cream