

A

APPETIZERS

THE CELERIAC <i>Cold Appetizer</i>	12 \$
Salt Crusted Smoked Celeriac, Nordic Shrimps, Sea buckthorn Gel, Cashew Crumble & Sauce.	
PARMIGIANO CHICKEN <i>Lukewarm Appetizer</i>	12 \$
Chicken Cromesqui with Spaghetti's Crust, Melted Cheddar Heart with Garlic Butter, Cherry Tomatoes & Delverde Salsa, Parmesan Mousse, Tomato Sauce, Parsley Powder.	
OMELETTE <i>Lukewarm Appetizer</i>	13 \$
Omelette Mousseline with Chives, Chanterelle Stew, Grilled Almonds, Plums marinated in its own vinegar, Fresh cream.	
TROUT CARPACCIO <i>Cold Appetizer</i>	13 \$
Keet-Baird's Smoked Trout, Orange Salad with Capers, Buttermilk, Radish, Dill Oil, Mayonnaise of smoked Orange peel with garlic confit.	
BLUEBERRY TARTLET <i>Cold Appetizer</i> ASK YOUR WAITER FOR THE PERFECT PAIRING!	14 \$
Fresh Blueberries, Chicken Liver Mousse, Blueberry coulis with Star anise, Balsamic Vinegar Puree with Black Garlic.	
BOAR TARTARE	16 \$
Bacon infused Mayonnaise, Horseradish Powder, Apple Cider Butter, Dehydrated Apple Meringue, Egg yolk.	

MAIN DISHES

3 RAVIOLIS	22 \$
Homemade Butternut squash Pasta, Cottage & Parmesan Cheese, Mushrooms, Roasted Sunflower Seeds, Pumpkin Gastric.	
FISH	24 \$
Ferme des Bobines' Trout, Clam Stuffing with Saffron, Lemon Gel, Bok Choy, Bok Choy Puree with Fennel Seed, Butter Sauce with Clam Juice.	
NAGANO PORK	25 \$
Flank Steak, Butterscotch Shellac, Reduced Chicken stock, Seared Lettuce, Rutabaga & Chard Puree.	
SHEPHERD'S PIE	27 \$
Horse cheek, Potato foam, Homemade ketchup, Corn flan, Green peas.	
DUCK	29 \$
Half-Breast from Aux Champs d'Élisé, Labneh cheese Tzatziki Style, Crushed Sweet Peas, Mint Gel.	
BEEF	34 \$
Burnt Leek Powder, Eggplant Puree with Squid Ink, Kalamata Black Olives, Currants with Chic Choc Rum, Green Pepper Gel with Parsley.	

... homemade bread will be provided upon your request ...

