

# A

## APPETIZERS

<b>ZUCCHINI</b> <i>Lukewarm Appetizer</i>	10 \$
Grilled Zucchini, Prosciutto Emulsion, Soubise Sauce Gel, Sous-Vide Egg Yolk, Chlorophyll Pesto, Egg White Caviar	
<b>LIQUID B.L.T.</b> <i>Lukewarm Appetizer</i>	10 \$
Grilled lettuce mousse, Candied cherry Tomatoes, Tomato bread Croutons, Eggless Mayonnaise with smoked Tomatoes, Kale chips, Tomato Consommé with Bacon.	
<b>THE CELERIAC</b> <i>Cold Appetizer</i>	11 \$
Salt Crusted Smoked Celeriac, Nordic Shrimps, Buckthorn Berry Gel, Cashew Crumble & Sauce.	
<b>CUCUMBER STEAK</b> <i>Lukewarm Appetizer</i>	11 \$
Grilled Cucumbers, Pickled Cucumbers with Lime, Smoked Sturgeon, Sweet Pickle Gel, Buttermilk Sauce,	
<b>PASSION FLAKIE</b> <i>Cold Appetizer</i> <b>ASK YOUR WAITER FOR THE PERFECT PAIRING !</b>	12 \$
Puff pastry with Caraway, Chicken liver mousse with Amaretto & Brandy, Rhubarb Gel, Sugar Creme, Crushed Walnuts, Balsamic & Black Garlic Coulis.	
<b>DEER TARTARE</b>	15 \$
Truffle oil mayo, Marinated Onions, Fried and Marinated Enoki, Porcini powder chips.	

## MAIN DISHES

<b>3 RAVIOLIS</b>	22 \$
Homemade Butternut squash Pasta, Cottage & Parmesan Cheese, Mushrooms, Roasted Sunflower Seeds, Pumpkin Gastric.	
<b>FISH</b>	24 \$
Ferme des Bobines' Trout, Gremolata foam, Lardons & Nappa Cabbage, Artichoke & Mussels Tapenade, Red Cabbage & Mussels Sauce.	
<b>NAGANO PORK</b>	25 \$
Flank Steak, Butterscotch Shellac, Reduced Chicken stock, Seared Lettuce, Rutabaga & Chard Puree.	
<b>SHEPHERD'S PIE</b>	26 \$
Horse cheek, Potato foam, Homemade ketchup, Corn flan, Green peas.	
<b>DUCK</b>	29 \$
Half-Breast from Aux Champs d'Élisé, Labneh cheese Tzatziki Style, Crushed Sweet Peas, Mint Gel.	
<b>BEEF</b>	34 \$
Flat iron Beef, Caramelized and Grilled Onion, Beets, Meat Juice, Prunes poached in Red Wine.	

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

