

A

APPETIZERS

CHEEZ-WHIZ CELERY <i>Lukewarm Appetizer</i>	9 \$
Braised Celery, Homemade Cheez-Whiz, Celery Puree, Apple-Radish-Celery Salad, Smoked Cheese Biscuit, Hazelnuts & Rye, Fresh Cream.	
LIQUID B.L.T. <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.	
THE CELERIAC <i>Cold Appetizer</i>	11 \$
Salt Crusted Smoked Celeriac, Nordic Shrimps, Buckthorn Berry Gel, Cashew Crumble & Sauce.	
CUCUMBER STEAK <i>Lukewarm Appetizer</i>	11 \$
Grilled Cucumbers, Pickled Cucumbers with Lime, Smoked Sturgeon, Sweet Pickle Gel, Buttermilk Sauce,	
PASSION FLAKIE <i>Cold Appetizer</i> ASK YOUR WAITER FOR THE PERFECT PAIRING!	12 \$
Puff pastry with Caraway, Chicken liver mousse with Amaretto & Brandy, Rhubarb Gel, Sugar Creme, Crushed Walnuts, Balsamic & Black Garlic Coulis.	
DEER TARTARE	15 \$
Truffle oil mayo, Marinated Onions, Fried and Marinated Enoki, Porcini powder chips.	

MAIN DISHES

3 RAVIOLIS	22 \$
Homemade Butternut squash Pasta, Cottage & Parmesan Cheese, Mushrooms, Roasted Sunflower Seeds, Pumpkin Gastric.	
FISH	24 \$
Bobine's Trout, Roasted Cauliflower Puree, Miso Massawippi Cream Cheese, Grilled Cauliflowers, Trout Caviar, Sour Red Onions, Green Oil.	
NAGANO PORK	25 \$
Flank Steak, Butterscotch Shellac, Reduced Chicken stock, Seared Lettuce, Rutabaga & Chard Puree.	
SHEPHERD'S PIE	26 \$
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 \$
Flat iron Beef, Caramelized and Grilled Onion, Beets, Meat Juice, Prunes poached in Red Wine.	

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

