

the small FLAVOUR TREATMENT

- Celery yoghurt with nut butter & liquid yuzu pearls
- Horse radish meringue with jellied veal & violet mustard crème
- Goat's cheese foam with carrot, Sansho pepper-powder & Chickweed
- Rainbow trout in brown butter with grilled tomato broth
- Duo of bread with hay milk butter & sauerkraut cream

- Gillardeau oyster with aubergine, green mango & passion fruit

- Turbot with chorizo vinaigrette, lemon hollandaise & nut butter foam

- Challans duck breast with pumpkin, sesame & ginger-lime jus

- Braised Victoria-pineapple with sorrel & coconut
- Rhubarb with iced elderflower, licorice & hazelnut

- Petit Fours „Sweets for My Sweet“

Menu EUR 155.00 // Corresponding Wines EUR 94,00

Additional raw Milk Cheese by Maître Antony from Vieux Ferrette EUR 27.00