



M E N U

AMUSE BOUCHE

NORWAY LOBSTER -MOUSSE
WITH SHRIMPS-TATAR AND SAFFRON-CHERVIL-SPRING ROLL

RIESLING, KLOSTER LIMBURG, 2009
PFALZ, GERMANY
0.1 L

PINK ROASTED DUCK BREAST
WITH CELERY PUREE AND PIEDMONT HAZELNUTS

CABERNET SAUVIGNON, CABERNET FRANC, MERLOT, BEL AIR, 2008
BORDEAUX, FRANCE
0.1 L

ELDER VARIATION
WITH SOUP, ICE CREAM AND JELLY

PROSECCO, LA MARCA
ITALY
0.1 L

MENU WITH WINE **EURO**
39



À LA CARTE

ENTRÉES

PUMPKIN CREAM SOUP **EURO**
WITH POULTRY PRALINE AND ROASTED SEEDS 8

SEARED SCALLOPS
WITH MANGO-LIME-CHUTNEY AND BASIL SORBET 13

* PICKLED STOERGEON TATAR
WITH CRESS, POTATO-CROUSTILLANT AND WASABI CAVIAR 15

SALADES & ENTREMETS

DEEP FRIED GOAT CHEESE **EURO**
ON ROCKET SALAD, WITH INLAID OVEN-TOMATOES
AND ROASTED PINE-NUTS 10

ASSORTED GREEN SALADS
WITH ROASTED CHICKEN BREAST
IN A HONEY RED WINE SAUCE 11

* SALMON-LEEK STRUDEL
WITH MANGO, BLACK NUTS
AND HERB SALAD IN WATERCRESS DRESSING 18

* MEDITERRANEAN VEGETABLE FLAMMKUCHEN
WITH PESTO SOUR CREAM AND GRATED PECORINO 9

»ALSACE FLAMMKUCHEN«
WITH CHOPPED BACON, ONIONS AND MELTED CHEESE 9

»FLAMMKUCHEN PARMA«
WITH OVEN-TOMATOES, PARMA HAM AND ROCKET SALAD 10

* SEASONAL RECOMMENDATION



PASTA

TAGLIATELLE WITH PAN-FRIED CHICKEN BREAST STRIPS, EURO
SPRING ONIONS AND ROASTED PEANUTS
IN A SPICY CURRY-SAUCE 11

SPAGHETTI »NEAPOLITAN«
WITH ROASTED SEAWATER KING PRAWNS,
WITH CURRY, GARLIC, CHILI AND CREAM 17

SPAGHETTI
WITH STRIPES FROM CHAROLAIS-BEEF,
ROCKET SALAD CREAM, ARTICHOKE, OLIVES
AND GRATED PARMESAN 18

* SEARED FIG-PARMA HAM RAVIOLI
WITH PARMESAN FOAM AND VEGETABLES 16

PLATS PRINCIPAUX

»WIENER SCHNITZEL« EURO
WITH LINGONBERRY-CRÈME FRAÎCHE
ON WARM POTATO-CUCUMBER SALAD 17

ROASTED VEAL ENTRECÔTE
WITH BLACK WALNUT JUS,
CABBAGE TURNIP AND POTATO GRATIN 21

* RISOTTO MILANESE
WITH SAFFRON, SPRING ONIONS AND ROSMARINI OLIVES 15

CHAROLAIS BEEF FILET
WITH PINE NUT CRUST, SAUTEED VEGETABLES
AND BASIL-DAUPHIN 29

* BRAISED LEG OF LAMB
WITH CREAMY PEAS-COUSCOUS AND PEPPER SALSA 19

PINK ROASTED FILET OF TUNA
SERVED WITH SESAME CHILI SAUCE, AVOCADO
AND WASABI POTATO CREAM 21

* SEASONAL RECOMMENDATION



CUISINE VITALE
A LOT OF PROTEIN, HEALTHY CARBOHYDRATES

* PINK ROASTED SADDLE OF VENISON EURO
WITH CRANBERRIE JUS, ROOT VEGETABLE CREAM
AND SAUTÉ FROM MUSHROOMS AND CHESTNUTS 17

* ROASTED WINTER COD FILET
WITH TERRAGON FOAM, LENTILS AND GREEN ASPARAGUS 24

DESSERTS

TWO KINDS OF »CRÈME BRÛLÉE« EURO
WITH MANDARIN SORBET 7

OVEN-FRESH CHOCOLATE TARTE
WITH VANILLA ICE CREAM AND SPICED APPLE RAGOUT 7

CHEESE SELECTION
WITH GRAPES, FIG MUSTARD AND FRUIT BREAD
(BRIE DE MEAUX, COMTÉ, MUNSTER, REBLECHON
DE SAVOIE, FORME D'AMBERT, TÊTE DE MOINS) 15

* SEASONAL RECOMMENDATION