

## Menü Petit début d'automne

Smoked salmon  
with Osietra Caviar and watercress

\* \* \*

Essence of langoustine,  
celery and sorbet of apples

\* \* \*

Back of fawn  
with mille-feuille of pumpkin and quince,  
and bread of hazelnuts

\* \* \*

Cheese „Monsieur Antony“\*  
served from the trolley

\* \* \*

Pre dessert

\* \* \*

Iced passionfruit „Petit Amour“  
praline of pine nuts

110,- €

\*cheese selection +25,- €

accompanying wines 65,- € / with cheese 74,- €

## Menü début d'automne

Smoked salmon with  
Osietra Caviar and watercress

\* \* \*

Terrine of goose liver from Alsace  
artichokes and confide orange

\* \* \*

Essence of langoustine  
celery and sorbet of apples

\* \* \*

Filet of turbot  
„a la dieppoise“  
jack knife clam and leek

\* \* \*

Back of fawn  
with mille-feuille of pumpkin and quince,  
and bread of hazelnuts

\* \* \*

Cheese „Monsieur Antony“\*  
served from the trolley

\* \* \*

Pre dessert

\* \* \*

Iced passionfruit „Petit Amour“  
praline of pine nuts

145,- €

\*cheese selection +25,- €

accompanying wines 95,- € / with cheese 104,- €