— WINE MINDED RESTAURANT —
GRAND CRU
— SINCE 2006 —

GOURMET MENU

7 COURSES

ARTICHOKE & SCALLOP TRILOGY

Scallop & artichoke crispy tartare topped with black caviar

Artichoke and scallop millefeuille with celeriac reduction sauce

Raviolo with scallops and artichoke puree, bottarga and wild garlic emulsion

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Celeriac ravioli 3 textures with green parsley emulsion and sautéed spinach

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Seared duck foie gras with caramelized and fresh sucrine salad, jerusalem artichoke nectar sauce with tahini and buckwheat popcorn

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Baked halibut with kohlrabi scales, potato puree with Nori, prawn fricassée with beurre blanc sauce with saffron
or
Beef cheek confit with périgourdine sauce, foie gras and parsnip purée in crispy tart topped with potato espuma

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Warm chocolate mousse with almond & hazelnut praliné and coconut ice cream under coconut veil

12 850₽

WINE

Cremant d'Alsace Paul-Edouard Extra Brut Domaine Bott-Geyl, Alsace, France 125 ml

2021 Sul Vulcano Etna Bianco, Donnafugata, Etna, Sicily, Italy 75 ml

2019 Anjou Blanc , Thibaud Boudignon, Val de Loure, France 75 ml

2017 Chardonnay Alesia, Rhys Vineyards, California, USA 75 ml
or
2018 Krasnostop Zolotovsky On the Terraces, Sikory Winery, Semigorie, Russia 75 ml

2022 Riesling Herrenberg Kabinett, Maximin Grunhaus, Mosel, Germany 75 ml

5 800₽