

## **Starter**

### ***Duck liver terrine***

*with apple, cinnamon and chestnut*

*Euro 20,50*

### ***Carpaccio of beetroot***

*with Mandarin vinaigrette, Jerusalem artichoke cream  
and Jerusalem artichoke pecan salad*

*Euro 17,50*

### ***Taleggio -Tortellini***

*with pumpkin velouté*

*Euro 12,50*

### ***Porcini mushroom essence***

*with tarragon flan*

*Euro 10,50*

## **Entrées & Main Courses**

### ***Fillet of char***

*with mussels and glazed vegetables*

*as an intermediate course*

*Euro 18,50*

*as main course*

*Euro 26,50*

### ***Goat cream cheese gnocchi***

*with figs, hazelnut and lavender honey*

*as an intermediate course*

*Euro 18,00*

*as main course*

*Euro 19,50*

### ***Saddle of venison in nut crust***

*with potato gratin, celery hazelnut puree,*

*Brussels sprouts and grilled plum*

*Euro 31,50*

### ***Roasted duck breast with sesame crunch***

*on red cabbage salad, chickpea cream*

*and orange spice sauce*

*Euro 27,00*

## **Dessert**

### ***Granny Smith sorbet***

*with salted granola, blueberry and meringue*

*Euro 12,00*

### ***Chocolate brownie***

*with banana, toffee and peanut*

*Euro 13,50*