

STARTERS

 RED BEET TARTARE, RICOTTA CREAM, AND SERRANO HAM CHIPS

CHICKEN TERRINE WITH MIXED VEGETABLES, AND HORSERADISH CREAM

ZUCCHINI FRITTERS, PESTO, ARUGULA, AND LEMON YOGURT SAUCE

TUNA TATAKI, SESAME CREAM, AND PICKLED ASPARAGUS

+2€

CREME BRULEE WITH FOIE GRAS AND TRUFFLE AROMA

+2€

MAIN COURSES

 SPRING VEGETABLES PARMENTIER WITH REDUCED VEGETABLE JUS

VINTAGE BEEF™ FLANK STEAK WITH CARAMELIZED SHALLOTS, REDUCED JUS, FRIES, AND VEGETABLES

LACQUERED DUCK BREAST, CARROT MOUSSELINE, GLAZED VEGETABLES, AND ROSEMARY-INFUSED REDUCED JUS

PAN-SEARED SEA BASS FILLET, GOURMET QUINOA WITH VEGETABLES, LEMON WHITE BUTTER SAUCE

+2€

PAN-FRIED VEAL CHOP IN BUTTER, POTATOES AND VEGETABLES, LIGHT HORSERADISH AND ALSATIAN MUSTARD SAUCE

+3€

TOPPING SUPPLEMENT

+3€

ONLY VALID ON À LA CARTE TRIMS

REGIONAL SPECIALITY

DIANA SAUERKRAUT WITH 5 MEATS

NET PRICES IN EUROS - SERVICE AND TAXES INCLUDED
ALLERGY LIST AVAILABLE

HALF BOARD MENU

ONLY VALID FOR DINNER
MONDAY TO SATURDAY
FROM 7:00 PM TO 9:00 PM

CHEESES & DESSERTS

HOMEMADE RUM BABA WITH EXOTIC FRUIT COMPOTE

CRISPY ARLETTE MILLE-FEUILLE WITH LIGHT LEMON CREAM AND RASPBERRY MOUSSE

PISTACHIO TIRAMISU WITH BLACK CHERRY COMPOTE

+2€

THE ROYAL DESSERT, CHOCOLATE / COFFEE WITH A BALL OF VANILLA ICE CREAM

SEASONAL TARTLET SERVED WITH SORBET

GOURMET COFFEE OR TEA, 4 SWEETS

+2€

PLATTER OF AOP CHEESES

