

Starters:

Game pâté with various preparations of beetroot and cherries

Scallops with various preparations of pumpkin, pistachio, and a goat's cheese mousse

Terrine of foie gras with brioche bread and various preparations of figs

Val dieu cheese with pousse de blette, aceto balsamico, preparations of celeriac and beetroot from salt crust

Soups:

Soup of the chef

Game broth with a game roll and a duxelles of mushrooms

Pumpkin soup with crayfish tails and five-spice crème fraîche

Entremets:

Surf & Turf 2.0; Crispy fried sweetbread with a ravioli of scampi, lobster foam and sea bananas

Ballotine of poultry and duck liver, vanilla sauerkraut and poultry sauce flavoured with vanilla

Main Courses:

Venison with black pudding, own gravy with spices served with seasonal vegetables

Tournedos Rossini with potato rösti, duck liver curls and a Madeira gravy

Sirloin steak served with a Hollandaise sauce, Pommes fondant and matching vegetables

Duck breast fillet and a spring roll of the leg with pumpkin cream and own gravy with thyme and orange

Fish of the day served with vegetables and a matching sauce

Stuffed eggplant with pearl couscous, feta cheese and a foam of Parmesan cheese