SERGE SCHWENTZEL RECOMMENDS:

As an apéritif:

La Perle des Treilles
Yannick Prevoteau
Champagne

0,1l 26,00

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7-course wine pairing

125

6-course wine pairing

110

5-course wine pairing

98

(one glass of wine per course)

2021
Pinot gris
Winery Karl H. Johner
Baden, Germany

2022
Sancerre Blanc Comte Lafond
Baron Ladoucette
Sancerre, France

2021
Crozes-Hermitage ,,Les Rousses''
Yves Cuilleron á Chavanay
Rhône, France

2012
Riesling Husarenkappe GG
Winery Burg Ravensburg
Baden, Germany

2017
Pegos Claros ,,Grande Escolha''
Pegos Claros
Palmela, Portugal

2021
Carignanissime
Clos centeilles
Languedoc, France

2019
Château Roumieu
Sauternes
Bordeaux, France

RALPH KNEBEL RECOMMENDS:

VEAL, MORREL & PEAS — 49

I: Carne Coda, ice cream, sweet-sour

II: Poached and ravioli, tea and creme

*****

BROWN CRAB & GREEN ASPARAGUS — 47

Pomelo, sprouted lentils, Enoki mushroom

or

TUNA FISH & BLACK RADISH — 47

Ventresca sauce, pickled, sesam

*****

ST PIERRE FISH & CHICKPEAS — 49 I 79

Cumin butter, wonton crisp

*****

GOLDEN EGG — 70

Caviar, egg creme, rice vinegar foam

*****

LAMB "ORIENT STYLE" — 69,5

Onion, coconut, raisins, pistacchio

or

SQUAB & GOOSE LIVER — 69,5

Pointed cabbage crépinette and tempura, potato mousseline

*****

CHEESE FROM AFFINEUR WALTMANN — 37,5

Pear: gel, chutney, beignets

*****

ORIGINAL BEANS [3] — 37,5

Cocoa bean soup, "Beni Wild Harvest" sorbet, chocolate brittle

or

BÛCHE — 37,5

Rhubarb, vanilla, "Edelweiss" chocolate

7-course meal – 1 intermediate course, main dish & dessert of choice — 219

6-course meal – 1 intermediate course, main dish & dessert of choice, without CHEESE FROM AFFINEUR WALTMANN — 199

5-course meal – 1 intermediate course, main dish & dessert of choice, without GOLDEN EGG & ST PIERRE FISH & CHICKPEAS — 189

LEG OF SUCKLING LAMB ON FENNEL HAY

simmered

I: Gnocchi, wild garlic pesto, saffron fennel

II: Sandwich: fennel salad, broad bean salad

Served for 2 persons in 2 courses

80

per person