

# 4/6

150/200

CASIER Crab · rice · caviar Osietra

ENCRE Sepia · lardo · parmesan

EAU DE SOURCE Char · watercress · nage sancerre

LA FERME Pigeon · black salsify · pickled berries

POIRIER Pear · chamomile · honey

TATIN Apple · quince · beer

4-course-menu

main course to choose from EAU DE SOURCE or LA FERME  
and without POIRIER

The menu is exemplary and varies according to the daily market offer

All prices quoted include the statutory value added tax.

In case of allergies or intolerances, please contact our service team.

2014	Riesling 'Steinterrassen' Magnum, Gut Herrmannsberg, Nahe, Germany
2014	Chardonnay 'Bien Nacido Vineyards', Tyler, California, USA
2018	Sauvignon Blanc 'Zieregg', Tement, South Styria, Austria
2013	Shiraz 'Col's Block', Paradigm Hill, Mornington Peninsula, Australia
2019	Poiré 'Granit', Eric Bordelet, Normandie, France
1991	Malvasia Frasqueira, d'Olivier, Madeira, Portugal

## PREMIUM

0,1l

2016	Riesling 'Landgeflecht', Peter-Jakob Kühn, Rheingau, Germany	33
2018	Puligny-Montrachet 1 <sup>er</sup> Cru 'Les Perrières', Jacques Carillon, Burgundy, France	46
2018	Pouilly-Fumé 'Silex', Dagueneau, Loire, France	45
2012	Côte-Rôtie 'Maison Rouge', George Vernay, Rhône, France	40
2005	Riesling 'Graacher Himmelreich', Auslese, Goldkapsel, J.J. Prüm, Mosel, Germany	55
1957	Boal, Blandy's, Madeira, Portugal 0,05l	65

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