

From Sunday to Thursday

## Appetizer of the day

### 1<sup>st</sup> Starter: (to choose)

- Dish of the week .... ⓘ
- Smoked zucchini carpaccio with parmesan shavings and a pine nuts vinaigrette .... 🍴
- Seasonal vegetables on a tomato and apple mosaic, traces of romesco, herbs and a bit of ham, or not ... 🍴

### 2<sup>nd</sup> Starters: (to choose)

- Rucula and fresh mackerel, guacamole and a seaweed and cucumber marinade
  - Beef tartar ... with foie gras shavings and a variety of spiced crisps
- Grilled smoked salmon with vegetable dice on ratatouille and raisins (*we recommend it rare*)

### Main course: (to choose)

- Fish of the week .... ⓘ
- Chargrilled iberian porc “presa” with red curry, leeks, root vegetables and green notes (*we recommend it rare*)
  - Oxtail braised in red wine, mint potato and mangetout

### Desserts: (to choose)

- Bloody Mary – Raspberry, tomato, apple and celery sorbet
- Swiss Melted hot chocolate, earl-grey foam and raspberry
- “Crème Brûlée” with a rhum mousse, banana, coffee and amaretto

🍴 = vegetarian dish   ⓘ = ask for more information

36 € (Bread and 8 % VAT included)