

# Business Menu

Starter + Main or Main + Dessert 19€

Starter + Main + Dessert 23€

Lunch only, dinner Monday to thursday only for hotel guests

## Pleasure Menu 33€

CELERI

poached celeri triangles, caramel of Jura vin Jaune, crumbled pear and celeri, light Comté cheese mousse

QUAIL FILLETS CONFIT WITH DUCK FAT

potato mousseline with truffle flavor, potato chips, Villeroy sauce

OR

SALTED HAKE LIKE A CODFISH

simmered with black-eyed white beans, Nyonya coconut juice, tomato broth, curry leaves

CUBED MILK FOAM AND CARAMEL shortbread and confit cherries / matcha tea powder

## Season Menu 45€

LEEK

thin tart with leek fondue, truffle jelly, salt-marinated egg yolk, onion bechamel sauce

OR

ROASTED DUCK FOIE GRAS

Sarawak black pepper, steamed rhubarb, balsamic vinegar reduction with ginger

RABBIT SADDLE SMOKED WITH ORSCHWIHR VINE SHOOTS

marmelade with button mushroom and Dijon mustard, corn pancake, confit tomato and Xérès sauce

OR

TURBOT

smoked marrow bone, minced vegetables with old Madeira wine, garlic cream with red wine

LYCHEE TART lychee mousse / lychee ice cream

OR

MILLEFEUILLE chestnut and earl grey

## Inspiration Menu 65€

OYSTERS

Iran black lemon mousse, powdered bottarga, honey mousse

ROASTED DUCK FOIE GRAS

Sarawak black pepper, steamed rhubarb, balsamic vinegar reduction with ginger

FRENCH LANGOUSTINES (JUMBO PRAWN)

langoustine mousseline, chestnuts and spring onions, langoustine broth with bortsch

GLAZED VEAL SWEETBREADS, papayas in pickles, dried savory leaves

CHOCOLATE

mocha cream / spicy ganache chocolate / cocoa bean biscuit / chocolate and toffee sauce

-Prix nets-

