



Autumn

Pâté en Croute

with pigeon, sweetbreads and *foie gras*,
marinated Jerusalem artichokes, black walnuts and pomegranate

or

Nori Potato Terrine

leek wasabi mayonnaise, vegetarian caviar and salicornia with red beet and hazelnut



Scallop

with sautéed endive *à l'orange*, lentil sprouts with curcuma and *Picon Amer* butter sauce

or

Porcini Consommé

celeriac ravioli with mushroom *duxelles*, celeriac *royale* and confit egg yolk with roasted sesame



Autumn Vegetable Casserole

seasonal organic vegetables and fruits with chestnut emulsion
– with fresh white truffle shaved at your table, € 8/g –



Fawn from Müritz

roasted young venison loin with salsify, *Soubise* onions with tonka bean,
baba with dried fruit and thyme, kale, buckwheat and *sauce poivrade*

or

Bloodless Sausage

vegetarian *boudin noir* with butternut cannelloni,
rapini cabbage and smoked almond emulsion



Cheese Selection from Maître Antony

3 cheeses with chutneys and nuts



Feuille à Feuille

grand cru chocolates and hazelnuts from Piedmont in different textures,
dacquoise and cacao sorbet

or

Blanc Manger

almond *bavaroise* with shiso poached *zwetschge* plums, buckwheat *sablé* and buttermilk ice cream

3 courses € 85 | 4 courses € 105 | 5 courses € 125

All prices include 5% VAT.