

Menu du Cuisinier

From January to November

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starter

Crab salad | Crispy prawn | Avocado cream | Red curry mayonnaise

Alzinger - 'Dürnstein' Federspiel, Riesling, 2019

60 per bottle

Domaine Serge Dagueneau et Filles, Pouilly Fumé Tradition, 2021

75 per bottle

cold entremets

Veal tartare | Pata Negra ham | Egg yolk | Truffle mayonnaise

Cà Dei Frati, Lugana Doc, Frati, 2020

42 per bottle

Domaine Jean Dauvissat Père & fils, Chablis, 2020

51 per bottle

soup

Bisque | Confit lobster | Roasted bell pepper | Cognac foam

warm entremets

Grilled Sea Bass | Mango pepper chutney | Pernod syrup

Château Olivier 'Arthus d'Olivey', Blanc, 2018

51 per bottle

Valenciso, Rioja, White Barrel Fermented, 2021

60 per bottle

main course

Tournedos | Celeriac crème | Mushrooms | Red port jus

Cims de Porrera, 'Vi de Vila Porrera' Tinto, 2017

51 per bottle

Domaine Valinière, Pays d'oc, Double Ripasse, 2020

60 per bottle

cheese

Cheese variety | Fig-nut bread | Fruit syrup

Van Zellers - Late Bottled Vintage, Unfiltered, 2016

55 per bottle

Domaine Leflaive, Mâcon Verzé, 2019

97,50 per bottle

dessert

Crème brûlée | Dark chocolate parfait | Seasonal fruit

Château de Lauriga, Grenat de Rivesaltes, 2016

42 per bottle

Bodegas Alvéar, Pedro Ximenez, Solera, 1927

45 per bottle

The Cuisinier menu consists of 3 to 7 courses (76 - 107 euro).

*Our sommelier has included some wine-pairing suggestions.
He is also very happy to compose a suitable wine arrangement,
tailor-made for your company.*

*Please find the total price of your dinner in the reservation overview,
all prices exclude VAT.*



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