

## Seasonal recommendations of our chef Keven Mattle

Food	starter	main
<b>Cream of celery soup</b> Granny Smith   black truffle   apple straw	18.00	
<b>Mosaic of salmon, tuna and sea bass</b> carpaccio of fish   lavender vinaigrette   sautéed langoustine olive oil caviar	29.00	
<b>Oxtail praline filled with duck liver</b> Quince   Balsamic vinegar	29.00	
<b>Sautéed cod fillet</b> Pommes Dauphine   sepia sauce   colored radish vegetables		34.00
<b>White coq au vin of guinea fowl</b> White wine cream sauce   butter noodles   pearl onions bacon   croûtons		35.00
<b>Irish rack of lamb "1001 Nights"</b> Assam pepper jus   Artichokes bariquole   red quinoa   pomegranate		45.00

Our wine recommendation	10 cl	75 cl
<b>Cornalin Valais (Switzerland)</b> Producer: Maurice Gay Grape: Cornalin	9.00	55.00
<b>Der Besondere (Switzerland)</b> Producer : Nadine Saxer Grapes : Gamaret, Pinot Noir	9.00	55.00