Starters
★ Tartlette of Vacherin Mont d'Or, cranberries and pecan nuts...............................€ 14.50
Cauliflower mousse, crispy langoustine, black bean sauce and curry crisp................€ 15.50
Meringue with green herbs
Braised pork belly in hoisin sauce, serundeng and saffron prawn crackers..................€ 15.50

Soups
★ Peanut soup with coconut and five-spice powder..........................................€ 8.75
Japanese miso soup, prawns and pointed cabbage...........................................€ 8.75

Main courses
★ Terrine of heritage carrot, fried porcini and horseradish sauce..........................€ 22.50
Skrei, caramelised sauerkraut, mousseline and red wine jus...................................€ 27.50
Jugged hare topped with puff pastry and saddle of hare, red cabbage and apple, and....€ 28.50
pommes carrées

Desserts
Millefeuille of pear and sherry with a madeleine and honey and thyme mousse..........€ 9.75
Lemon tartlet, raspberries, saffron mousse and nasturtium...................................€ 9.75

Chef's suggestion please see blackboard.................................................................€ 29.50

★ = vegetarian