

# the big PALATE PARTY

- Shrimp tart
- Calamari with lemon grass & finger limes
- Egg "à la Bonheur" with Ponzu jelly
- Iced Beurre blanc & marinated scallop
- Duo of bread with hay milk butter & sauerkraut cream
  
- Tuna belly with cabbage, horseradish & mandarin caviar
  
- Loup de Mer with citrus-beurre blanc, pea & pearl onion
  
- Grilled white asparagus with lacquered eel, dill-hollandaise & Yuzu
  
- Suckling pig "Menage à trois" with radish, marjoram & onion oil
  
- Limousin lamb with sesame, anchovies, morels & Jus Valreás
  
- Mango with olive oil, avocado & coriander
- „Forest leaves“ – amaranth, elderflower & Conference pear
- Petit Fours „Sweets for My Sweet“

Menu EUR 195,00 // Corresponding Wines EUR 118,00

## the small FLAVOUR TREATMENT

- Shrimp tart
- Calamari with lemon grass & finger limes
- Egg "à la Bonheur" with Ponzu jelly
- Iced Beurre blanc & marinated scallop
- Duo of bread with hay milk butter & sauerkraut cream
  
- Brown crab with cauliflower, Pisco sour & Lima-Crème
  
- Warm smoked trout with Kombu-berry tea, basil & walnut
  
- Braised rib of beef in honey-chili jus with bone marrow & lemon hollandaise
  
- Mango with olive oil, avocado & coriander
  
- "India" – Coconut, papaya, black tea & tamarind
  
- Petit Fours „Sweets for My Sweet“

Menu EUR 155.00 // Corresponding Wines EUR 89,00

Additional raw Milk Cheese by Maître Antony from Vieux Ferrette EUR 27.00