

DIETHARD URBANSKY

Cuisine of classic modern spirit

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MENU 1

Amuse-Bouche

Filet of veal
ossobuco, gremolata
35

Scallop, bouchot mussel
cabbage
30

Scorpion fish
green mango, vadouvan
30

Duck from Challans
black salsify, cashew
57

Fourme d'Ambert
muscatel, hazelnut
20

Elderberry
caramelized yoghurt
black bread
27

Friandises

6 Course . . 160

5 Course without scallop . . 145

MENU 2

Amuse-Bouche

Hamachi
cucumber, ginger beer
39

Salmon
hempseed, kohlrabi
37

Poulard
liver, heart
quince
30

Lamb belly
octopus
tandoori, salty lemon
28

Saddle of venison
tamarillo, wild broccoli
57

Goose liver
beetroot, dried pear
20

Pumpkin
curry, tangerine
16

Fig
parmesan, pecan nut
27

Friandises

8 Course . . 190 (last order 9.30 pm)

6 Course without poulard and pumpkin . . 160

During the lunch time on Saturdays we serve a separate lunch menu only.

Our sommelier - Julien Morlat - is happy to recommend an individual wine pairing for your menu.

From 79 to 128 per person

All prices in euro and including tax.