

DIETHARD URBANSKY

C u i s i n e o f c l a s s i c m o d e r n s p i r i t

+

M E N U 1

Amuse-Bouche

Filet of veal
ossobuco, gremolata
35

Scallop, bouchot mussel
cabbage
30

Monkfish
green mango, vadouvan
30

Duck from Challans
black salsify, cashew
57

Fourme d'Ambert
muscatel, hazelnut
20

Barberry
chocolate
oriental spices
27

Friandises

6 Course . . 160

5 Course without scallop . . 145

M E N U 2

Amuse-Bouche

Hamachi
cucumber, ginger beer
39

Salmon
hempseed, kohlrabi
37

Poulard
liver, heart
quince
30

Langoustine
lardo
lemon thyme
38

Saddle of venison
tamarillo, wild broccoli
57

Goose liver
beetroot, dried pear
20

Pumpkin
curry, tangerine
16

Coconut, pandan
apple, lemon grass
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.