

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

Scorpion fish
green mango, vadouvan
30

Sea bass
artichoke, cottage cheese
argan oil
36

Saddle of venison
chicory, medlar, sesame
57

Mothais
watermelon, black olive
20

Elderberry
caramelized yoghurt
black bread
27

Friandises

6 Course . . . 160

5 Course without scorpion fish . . . 145

M E N U 2

Amuse-Bouche

Scallop
physalis, cashew
wheatgrass
42

Char
amaranth, chrysanthemum
33

Rabbit
champignon, spring onion
30

Lamb belly
octopus
tandoori, salty lemon
28

Duck from Challans
jerusalem artichoke, pomegranate
57

Potato
bacon, vanilla
20

Pumpkin
curry, tangerine
16

Fig
parmesan, pecan nut
27

Friandises

8 Course . . . 190 (last order 9.30 pm)

6 Course without rabbit 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.