**TASTING MENU 50€/os./per.**

**Mackerel**

marinated and poached fillet, served with apple purée, cucumber sorbet and mayonnaise

3,4,7

**Foie gras**

grilled white duck liver, with pumpkin, oat flakes and a Tokay wine sauce

1,7

**Celery**

creamy, with apple purée, celery and toasted sunflower seeds

1, 7, 8, 9

**Bream**

grilled, served with fennel, mayonnaise and a “vichyssoiseˮ sauce

4, 7

**Lamb**

grilled back of lamb with shallot purée, ravioli filled with wild mushrooms and mustard sauce

1, 3, 7, 10

**Apples**

marinated with ginger, brownies, apple purée and sorbet from Granny Smith apples

1,3,7

**We would be grateful if you could advise us of any food allergies or specific dietary requirements prior to ordering. All weights are taken from the raw situation of the items.**

Allergens: 1. Cereals containing gluten (barley, wheat, oats) and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and milk products (including lactose). 8. Nuts and products thereof. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2. 13. Garden lupin. 14. Shellfish.