

## LUNCH

Mixed salad,  
Spider steak (pork), spinach,  
& mashed potatoes 28.-

## À LA CARTE

**Mixed salad** 10.-  
Young shoots from La Ferme du Sonneur

### **In the heart of the garden**

Pak choi, saffron condiment 16.- / 32.-  
New turnips, dashi & mandarin salt 16.- / 32.-

### **Dive into our oceans**

Grilled red mullet, tangy condiment  
& baby leeks 24.- / 44.-

### **In our pastures**

Beef aiguillette, wild garlic  
& celery 42.-

## CHEESE

Aged Gruyère cheese and homemade jam 16.-

## DESSERTS

Orange blossom crème brûlée  
Chocolate and orange Tarocco ganache  
Gata, whipped labneh (Armenian walnut cake) 14.-

## DINNER

5 courses, according to your preferences and appetite, for the entire table  
98.- / person

3 courses, to choose from, tailored to the micro-seasons, for the entire table  
68.- / person