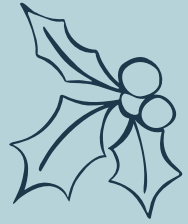


advent menu

December 4th until 24th





Smoked duck breast,
watercress with currant-buttermilk dressing,
figs and hazelnuts 22

Sauteed parsnips, shitake mushrooms, 90-minute egg and chervil,
refined with Belper Knolle cream 18

Sweet potato lemongrass soup with coconut milk,
shrimp and scallop 24

Low-temperature cooked veal tenderloin on goatcheese-polenta,
wild broccoli and onion-Madeira jus 55

Cream puff filled with mandarine filet and chantilly,
glazed with lukewarm Madagascar chocolate and cinnamon ice cream 16

3 courses 65

4 courses 80

5 courses 94

Vegetarian menu on request