

You are what you eat.

Food is much more than food intake. It's communication, culture and expression of your personality. It is especially fun. You should realize you feed enjoyable and with etiquette, never forget that until the completion of supply - has invested a lot of time and love in the court - from the farmer to the chef.

In order to offer the pleasure without "ecological connotation", we try to buy our ingredients as close as possible (within 100km), from local producers, from animal welfare and organic farming. To give our guests the opportunity perhaps to visit our suppliers and their farms on the same day.

We cook according to original recipes without using flavor enhancers, seasonal and fresh, so it can with some products sometimes become scarce. To the odd exception, we will not get around with the ingredients - we ask for your understanding. On the nature and origin of the products used, we attach great importance.

We respect and protect our environment



Allergy labeling

- 1 cereals containing gluten (wheat, rye, barley, spelled, Kamut, emmer, green core, contaminated oats)
- 2 Crustaceans (crabs, Shrimps, shrimp)
- 3 fish (all kinds)
- 4 peanuts
- 5 Soja
- 6 milk
- 7 Nuts (almond, hazelnut, walnut, Cashew, pecan, Brazil nut, Pistachio, macadamia)
- 8 celery
- 9 mustard
- 10 sesame seeds
- 11 lupine
- 12 Molluscs (snails, squid, oysters)

Starters

- **Goose liver parfait** € 20,00
Quince | brioche | traditional balsamic vinegar
- **Carpaccio of salmon and scallop** € 20,00
red and gold beets | lamb's lettuce | chervil vinaigrette
- **Breast and leg of Étouffée pigeon** € 20,00
Port wine shallots | parsnip | winter truffle | Albufera sauce

Main courses

- **Veal fillet, cheeks and sweetbread** € 32,00
Oyster mushrooms | stewed pear | Jerusalem artichokes
- **Meagre & Pulpo** € 32,00
Pak choi | sturgeon caviar | aubergine | chick-pea
- **Turbot & Carabinero** € 32,00
Hokkaido pumpkin | green asparagus | lobster sauce
- **Brandenburger venison & black pudding** € 32,00
Brussels sprouts | apricot | celery | juniper sauce

Dessert

- **Valrhona chocolate & winter fruits** € 10,00
- **Dessert variation "Parc Fermé"** € 10,00
- **Selection of French cheese** ^{1,6,7} € 10,00
fruit cake | fig mustard