



# 5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer  
a **SPARKLING** aperitif

## **Tuna in sesame crust**

soy-wasabi | wakame | Asian red cabbage | rice paper



## **Bouillon of geese**

royal | cognac | parsley oil



## **Orzo pasta**

beurre rouge | autumn truffles | confidered tomatoes | mushrooms



## **Variation of veal and venison**

medium roast | mango salsa | pumpkin puree  
potato pyramid cake | sweet potatoes



## **Apple tarte Tatin**

Granny Smith apple  
salty caramel sauce | vanilla ice cream

