5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING aperitif**

Amuse-bouche

Duet of salmon and smoked trout
fried grated potatoes | lambs lettuce

Cream of roasted pumpkin
beetroot ravioli

Linguine
Beurre blanc | autumn truffle

Medium roast breast of farmer duckling
red cabbage | potato noodles | wild broccoli | sour cherry gravy

Dark chocolate
caramel | pear | nuts