FALL SEASON

À LA CARTE

STARTERS	SESONAL MUSHROOMS	WITH BLACK TRUFFLE, CHICKEN MOUSSE AND ITS CREST	25
	SWEETBREAD WITH ONION PIE	PULVERIZED HAZELNUTS AND PEARS MARINATED WITH CHERVIL	22
	ROASTED PUMPKIN	EEL THICK-SAUCE, WOOD SORREL CURD AND CAVIAR	25
	CAT FISH WITH TANGERINE SOUP	BLACK RICE FOAM, ROASTED SESAME AND RED SAUERKRAUT	20
PRIMI	TAGLIOLINI 30 YOLKS WITH WHITE TRUFFLE	MELTED WITH BUTTER SMOKED BY SWISS PINE AND TOASTED NUTS	40
	BEEF TONGUE RAVIOLI	RED APPLE AND HORSERADISH BROTH, SPICED BEETS	22
	HAY RISOTTO	MOUNTAIN PASTURES' HERBS, JUNIPER AND AGED STRACCHINO-CHEESE	22
	POTATO DUMPLINGS WITH CHESTNUTS DEMI-GLACE	WHITEFISH BOTTARGA, PINE SPROUT OIL AND YELLOW FOOT MUSHROOMS	25
MAIN COURSES	BEEF CHEECK GULASCH	CELERIAC CREAM, MUSTARD AND BRAISED SHALLOT	30
	ROE DEER WITH BLUEBERRIES GRAVY	BUCKWEAT & BEETROOT POLENTA WITH BITTER HERBS BREADING	32
	SHEEP CHOP	SMOKED CARROTS' CHUTNEY, BRUSSEL SPROUTS AND MOUNTAIN POTATO	30
	ZANDER WITH SOUR BUTTER SAUCE	SAVOY CABBAGE SALAD, JULIENNE OF PORK EARS AND CANDIED CEDAR	28
CHEESES	CHEESE SELECTION		15
DESSERT	CANDIED APPLE WITH SPRUCE SYRUP	SMOKED MILK, PINE NUTS, GINGER AND CRANBERRIES	12
	JERUSALEM ARTICHOKE CRÈME CARAMEL	MUGO-PINE CARAMEL, COFFEE AND HAZELNUTS	12
	CHOCOLATE AND RASPERRIES	DARK CHOCOLATE MOUSSE, TONKA BEAN, RASPBERRIES AND AMARETTO	12

CHIC JRE JEUNES RESTAURATEURS

FALL SEASON

SET MENU

FRESH WATERS

MARINATED LAKE SARDINE **80**

CAT FISH WITH TANGERINE SOUP

RISOTTO WITH CORNEL BERRIES AND VENDACE

ZANDER WITH SOUR BUTTER SAUCE

ELDER BERRIES PIE

WINE PAIRING: 3 GLASSES €30 | 5 GLASSES €48

FOREST

only by advanced request the *forest* menu can be served into a vegetarian option

SMOKED ARCTIC CHAR **110**

BARBECUED PUMPKIN WITH WOOD SORREL

SNAILS COCOTTE

DUMPLINGS WITH CHESTNUTS DEMI-GLACE

PIGEON AGNOLOTTI WITH TRUFFLE BROTH

SOUR PORCINO MUSHROOM

HARE WITH MULBERRIES

CANDIED APPLE WITH SPRUCE SYRUP

WINE PAIRING: 3 GLASSES €30 | 5 GLASSES €48 | 8 GLASSES €65

YOUNG GOURMAND

dedicated to kids up to 10 years old

30