

# Dinner

4-course menu of your choice at 85,00€ :  
Starter - Fish - Meat – Cheese or dessert

Last orders: 8:45 PM

## Starters

1,3,5,7,11,12

**Duck Foie Gras, Soho jelly,**  
Pineapple and ginger chutney,  
Served with homemade sesame brioche

Or

4,5,6,7

**Marinated Salmon Carpaccio**  
Avocado condiment, Rattes du Touquet,  
Potatoes with fresh cheese

## Fish or Vegetarian Dishes

4,5

**Royal Sea Bream Fillet, à la plancha,**  
Chickpea curry with coconut milk and broccoli

Or

5,7,12

**Prima Vera Risotto,**  
Zucchini, peas, basil, and lime zest

Our meats are sourced from the European Union.  
All our dishes are homemade from raw ingredients.  
Price includes service charge.

# Meat

1,3,5,12

**Whole cooked French Organic Beef Tenderloin,**

Served with spinach gnocchi,  
Kerala green pepper sauce

Or

5,7

**Red Palomita from Castille,**  
Piquillo pepper with fresh peas,  
Semolina cake with chorizo

## Cheese or Desserts

7,8

**Assorted Local and International Cheeses**

Bouton d'Or Fromagerie, Mulhouse

Or

1,3,5,7,12

**Rum Baba in the spirit of a Mojito,**  
Mint Chantilly cream, lime sorbet

Or

1,3,6,7,8,

**Chocolate floating island,**  
Salted caramel, almond tuile

Starter : 25,50€ / Main Dish : 45,00€

Cheese or Dessert : 12,00€

# Wine and Beverage Pairing

## Aperitif

Crémant d'Alsace Brut (Cave du Vieil Armand)  
Crémant with Violette liquor  
Muscat d'Alsace (Léon Baur)  
Ricard / Pastis  
Red or White Martini  
Red or White Porto

Campari  
Beer (Picon / Amer / Cynar)  
Cocktail without alcohol  
Mojito  
Apérol Spritz  
Planteur

## White and Rose Wines

Muscat - Léon Baur - Eguisheim  
Riesling - Jean-Luc Freudenreich - Eguisheim  
Pinot Gris Tradition - Materne Haegelin - Orschwihr  
Gewurztraminer - Cave Vieil Armand - Wuenheim  
Camas Chardonnay - Anne de Joyeuse - Languedoc  
Clarendelle Rosé - Inspiré par Haut-Brion - Bordeaux  
Pinot Noir Rosé - Cave de Turckheim

## Red Wines

Pinot Noir d'Alsace - Terres Chaudes Bio-E.Schueller-Husseren-les-Châteaux  
Clarendelle Rouge, Inspiré par Haut-Brion - Bordeaux  
Côtes du Rhône - Famille Perrin - Orange  
Chinon - Domaine de la Perruche - Loire  
Coteaux Bourguignon - Charles et fille  
L'Arlequin - Château la Comédie - Bordeaux

## Waters, Juices, and Hot Beverages

Still & Sparkling Water  
Fruit Juices & Sodas  
Coffee / espresso / decaffeinated

Hot Chocolate  
Tea & infusions



# Saturday Evening

# Menu