MENU DEGUSTATION

Cèpe Mushrooms
Delicate cream of cèpes and pan-sauteed foie gras, grilled chestnuts

Scallops
Walnut-crusted scallops, white truffle emulsion

Veal
Hand-cut veal chop, slices of pumpkin ‘gourmand’

Cheese
Platter of seasonal cheeses, miniature raisin breads

The Tonka bean
Tonka bean and whisky cream “cube surprise”

Menu valid from 1 October to 31 March 2011, can be subject of change