



SEASON MENU – AUTUMN FLAVORS WITH A SIP OF WINE

STARTER

100 g Roasted coulliflower, herbs oil, creamy red pepper sauce with almonds
/8/ **8,80 €**

SOUP

0,2l Creamy chestnut soup, truffle oil, leek straw
/7/ **6,60 €**

MAIN COURSE

250 g Mixed leaf salad, grilled marinated peach, goat cheese baked in honey,
crunchy nuts, honey-mustard dressing
/7,8,10/ **15,80 €**

250 g Grilled chicken supreme, creamy red pepper sauce with almonds, streamed dumplings
/1,3,7,8/ **16,60 €**

140 g Poached cod fish in herb butter, pea puree, wine-saffron sauce, potato chips, trout caviar
/4,7/ **27,70 €**

DESSERT

120 g Honey tiramisu, homemade lavender syrup, fragile honey tuile
/1,3,7/ **6,60 €**

150 g Chestnuts crème brulée, forrest fruit jelly
/3,7/ **6,20 €**

