

# DINNER À LA CARTE

## Minimum Purchase of 4 Per Selection

In order to garanty our availability a minimum of 24 hours is required prior to placing your order.  
Go for a Private chef | Ask a member of our team for more information

Start the conversation with a few appetizers before dinner, consult our cocktail bites!

### Cold Entrees

16.00	Marinated salmon with cold cucumber soup, dill oil, beets, samphire and bagel chips
18.00	Venison carpaccio with hazelnuts, onion sour cream, marinated mushrooms and potato chips
21.00	Burrata with roasted citrus fruits and tomatoes, basil oil, fresh tomato coulis and spicy focaccia

### Hot Entrees

10.00	Parmentier soup with bacon relish and green onion oil
14.00	Warm goat cheese with lettuce, caramelized onions, thyme with fig compressed apples and honey vinaigrette
15.00	Crispy fried basil shrimp with saffron sauce and spicy oil
24.00	Gnocchi with lobster and sauce, tarragon and garlic panko

### Main courses

30.00	Caramelas <i>pasta</i> with mushrooms, swiss chard, Jerusalem artichoke and hazelnut
30.00	Basil poultry roulade with ratatouille-style vegetables and Marsala velouté
32.00	Baked arctic char with pressed fried potatoes, asparagus, green peas, white butter and spinach sauce
34.00	Roasted duck breast with Sortilège sauce, celeriac puree, braised carrots, radishes and green apple
36.00	Braised beef in red wine with parsnip puree, onion tart and Koji maitake

### Desserts

12.00	Orange blossom raspberry charlotte with pistachios and red fruit sauce
16.00	Belgian chocolate “Diablotin” with fruit sauce
14.00	Caramel with bourbon vanilla whipped cream millefeuille

### Accompaniments | Minimum Purchase of 5 Portions Per Selection

5.75	Vegetables & dip   12 pcs
13.95	Assorment of refined cheeses 75 g   Fruits and crisp bread
22.95	Assortment of refined cheeses and Italian cold cuts 100 g each   Fruits and accompaniments
11.00	In house assorted spiced nuts 150 g   <i>Peanut free</i>
10.95	Smoked salmon 60 g and accompaniments   Capers, lemon, pickled onions, dill sauce and croutons