

DINNER À LA CARTE

Minimum Purchase of 4 Per Selection

To guaranty our availability a minimum of 24 hours is recommended 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

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

Hot Entrees

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

Main courses

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

Desserts

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

Accompaniments | Minimum Purchase of 5 Portions Per Selection

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