

Additional Fees: Taxes | Delivery | Staff Service | Tableware Rental (available with staff only)

Minimum Purchase 4 Per Selection

Go for a Private Chef | Ask a Member of Our Team for More Information

Dinner à la carte

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 focacciaée

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 *pasta* 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

Extras | Minimum Purchase 5 Per Selection

- 5.75 Vegetables & dip | 12 pcs
- 13.95 Refines cheese | 75 g | Fruits and crisp bread
- 22.95 Refined cheese & cold cuts | Fruits and accompaniments | 100 g each
- 11.00 Assorted spiced nuts | 150 g | Peanut free
- 10.95 Smoked salmon 60 g with accompaniments | Capers, lemons, pickled onions, dill sauce with croutons