

EVENING DINNER

2026 - 2027

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

Minimum 4 Per Selection

Formal Dinner

Interested in a private chef, ask a member of our team for more information.

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

Cold Starters

- 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 Starters

- 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

Plats principaux

- 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

