



STARTERS

RED BEETROOT celeriac ponzu	17
CORVINA orange carrot green herbs	18
SCALLOP celariac truffle cracklings (served lukewarm)	20
WILD BOAR carpaccio radicchio cranberries	18

SECOND STARTERS

SAVOY CABBAGE celeriac orange star anise	18
BISQUE shrimp crayfish cognac	17
PIGEON orange plums star anise	22
SADDLE OF HARE salsify parsnip wild game gravy	22

MAIN COURSES

JERUSALEM ARTICHOKE mushrooms pumpkin	25
HALIBUT seasonal vegetables pommes amandines white wine sauce	28
VENISON seasonal vegetables mashed potatoe red wine sauce	30
SADDLE OF ROE DEAR mushrooms pumpkin stewed pear wild game sauce	40

DESSERTS

COFFEE COMPLETE with friandises	7
DAME BLANCHE vanilla chocolate whipped cream	14
ARMARENA CHERRY yogurt blossom	16
MANDARIN sorbet dark chocolate	16
TASTING OF CHEESES chef's selection	18

SUPPLEMENT

FRIES with mayonnaise	5
NEW POTATOES in parsley butter	5
SMALL GREEN SALAD	5

For groups of 8 people or more we use our Château Menu.



CHATEAU MENU (also available at lunchtime on reservation)

WILD BOAR

BISQUE*

CORVINA**

PIGEON***

HALIBUT

or

VENISON

MANDARIN

TASTING OF CHEESES****

We gladly inform you about our daily fresh vegetarian menu options.

3 - course Château Menu (wild boar - halibut / venison - mandarin)	52
4 - courses (including *)	68
5 - courses (including * and **)	85
6 - courses (including *, ** and ***)	103
7 - courses	118
Cheese instead of sweet dessert	supplement 5

WINE PAIRING with the Château Menu

MATCHING WINES	per glass 7
'HALF GLASSES'	per glass 5

Or ask for our extensive wine list.

We serve a seasonal menu, containing a carefully curated selection of dishes. This means that we use in-season ingredients, the best and freshest produce available during a specific time of year. Sourced from local food suppliers as much as possible. Our dishes may contain allergens. If you have any wishes, please let us know.