



Our menu for the day will be (may be subject to seasonal changes)

Entrée

Timbale of cured gravlax filled with crab, fennel and chives, light tomato vinaigrette and dill

Fig wrapped in prosciutto with a balsamic dressing

Main Course

Confit of duck leg with a duck neck sausage served with a red choucroute kipler potato au beurre

Fresh asparagus and orange glaze

Cheese Course

An individual plate of Fromage consisting of French brie, Italian tallegio and blue d'auvergne served with house made lavosh, apricot jam and walnuts

Dessert

Floating island with a vanilla crème anglaise and fresh berries

