

Our Menu Suggestion du Mois

The first culinary discovery

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Foie Gras

& its brioche with walnuts

Accompanied by a chutney and a Sauternes jelly
2/4/5/6/14

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Monkfish

As a fried pavé

in semi-salted butter with a leek declination

4/7/12

Coup de Fraîcheur

12

Duck breast

Roasted in honey,

Accompanied by pureed beetroot.

1/3/5/7/12

or

Deer

on a Bed of Caramelised

Red Cabbage,

crunchy pumpkin

1 / 3 / 5 / 7 / 12

(Supplement of 8€)

Cheese

in matured round from the cheese master

7

or

Farandole

Gourmande 'La Forêt'

around the fruits of the season

1 / 3 / 7

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The pastry chef's delight

1 / 3 / 7 / 8

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Price of the menu 86,00 € par pers.

With 'Accord Mets & Sélection Vins Luxembourgeois'.
Supplement of 30,00 € per pers. (3 glasses)