

MENU DÉGUSTATION

Maquereau

pickled mackerel, horseradish, textures of beet,
pearl onion, mustard seeds

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Sanglier Pastrami

wild boar ham, textures of mushroom, onsen egg, pear

–

Gnocchi

roasted sunchoke, onion soubise, parsnip, crispy kale, Comté

–

Esturgeon

sturgeon, celeriac, celery, black truffle,
Hollandaise croquettes, ikura beurre blanc

–

Le Cerf

venison hip, spiced red cabbage, brioche dumpling,
smoked apple, Brussels sprouts

–

Sorbet Cidre de Pomme

–

Mont Blanc

sweet potato mousseline, coffee crème brûlée,
peanut butter foam

120 PER PERSON
175 WITH WINE PAIRING

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED.

CUT OF THE DAY

FOR TWO

Viande du jour à partager pour deux MP

au jus, seasonal vegetables

APPETIZER

Salade Verte

winter salad, cranberry, buttermilk, turnip,
puffed amaranth

19

Carottes Ancestrale

heirloom carrots, fromage blanc,
green apple, coriander, crispy potato

18

Maquereau

pickled mackerel, horseradish,
textures of beet, pearl onion,
mustard seeds

19

Sanglier Pastrami

wild boar ham, textures of mushroom,
onsen egg, pear

24

Foie Gras

plum, torn brioche, almonds

29

Tartare

black garlic, parsley emulsion,
crispy Brussels sprout, roasted onion lavash

25

ENTRÉE

Gnocchi

roasted sunchoke, onion soubise, parsnip,
crispy kale, Comté

38

Esturgeon

sturgeon, celeriac, celery, black truffle,
Hollandaise croquettes, ikura beurre blanc

39

Coq au Vin

heritage chicken, roast chicken fat, carrot,
shallot, oyster mushroom

42

Homard Thermidor

lobster tail, mustard greens,
sweet potato, dill

65

Le Cerf

venison hip, spiced red cabbage,
brioche dumpling, smoked apple,
Brussels sprout

52

Bœuf

tenderloin & short rib, truffle French toast,
textures of pumpkin, Madeira reduction

55

L'HIVER

Shaved Truffe Noire 30

Choux Bruxelles Rôti

roasted Brussels sprouts,
pine nuts, lemon zest 9

Please inform us of any allergies. We will do our utmost to accommodate,
though we are unable to guarantee an allergen-free kitchen.

AUBERGE *du* POMMIER

