



## Easter Menu

Amuse-bouche



Slow-cooked green asparagus – white asparagus  
cream – hand-cut beef tartare quenelle



Parmesan bottoni



Pressed confit lamb – purple sweet potato cream –  
house jus – roasted onion and turnip



The kitchen garden greenhouse  
*(a sweet surprise inspired by spring)*



70 € per person

*Set menu – Sunday, April 20 – Lunch & Dinner*

*Exceptionally open :*

*– Sunday evening, April 20  
& Monday lunch, April 21*