

MENU

STARTERS

<i>Scramble egg with truffles and black muschrooms</i>	<i>14,90 €</i>
<i>Old-fashioned tomato confit burrata with sherry and ginger</i>	<i>13,90 €</i>
<i>Cauliflower declension, cuttlefish ink tile</i>	<i>12,90 €</i>

MAIN COURSES

<i>Crispy Caesar salad.....</i>	<i>22,90 €</i>
<i>Jersian's beef burger, soy and Savoy tomme cheese*</i>	<i>24,90 €</i>
<i>Stuffed chicken fillet, butter beans</i>	<i>26,90 €</i>
<i>Butcher's cut, pepper cream, homemade French fries</i>	<i>28,90 €</i>
<i>Prime rib for 2</i>	<i>69,90 €</i>
<i>Tomahawk for 4 people - on reservation</i>	<i>139,90 €</i>
<i>Fish of the day</i>	<i>26,90 €</i>
<i>Chorizo scallops, baby vegetables, saffron rice</i>	<i>29,90 €</i>
<i>Two-salmon pasta with lemon confit dill cream.....</i>	<i>24,90 €</i>

DESSERTS

<i>Platter of 5 cheeses - a tour of our regions.....</i>	<i>14,50 €</i>
<i>L'Agrume - Lemon, Orange and Lime Cream with Yuzu and Meringue Foliage</i>	<i>12,90 €</i>
<i>Café gourmand - Mix of our desserts Carte</i>	<i>14,90 €</i>
<i>Le chocolat - Chocolate Praline Mousse in a shell</i>	<i>13,90 €</i>
<i>Le fruit - Strawberry Yuzu Jelly, Poached Pear in Syrup, Tanka Mousse.....</i>	<i>12,90 €</i>

**Veggie options available on request*

KIDS MENU - 17€

STARTERS

Charcuterie or raw vegetable platter

MAIN COURSES

Butcher's cut or catch of the day

DESSERTS

Cup of strawberry vanilla or chocolate vanilla ice cream or chocolate dessert