



MENU ART

Crème Ninon soup, goat cheese mousse and croutons L, *

Arthur metz cremant d'alsace riesling brut 12 cl 9,9€

Lemon risotto with chili and grilled seasonal vegetables L, G *

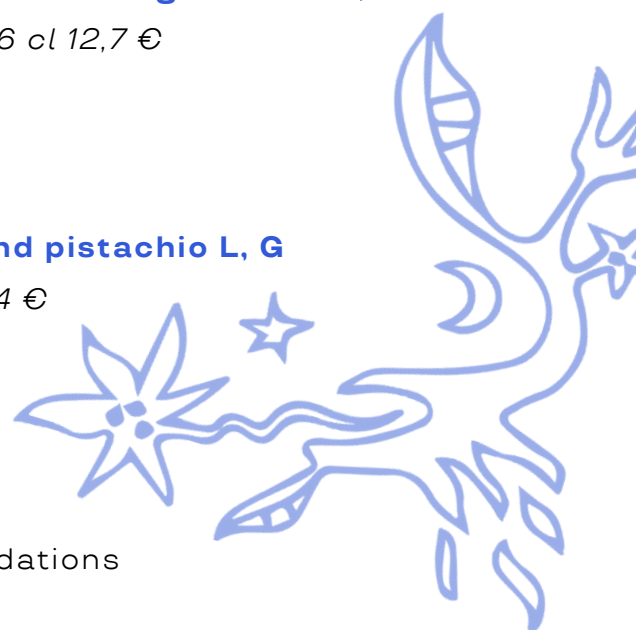
#hashtag sauvignon blanc 16 cl 12,7 €

Vanilla pannacotta, raspberries and pistachio L, G

Moscato D'asti 8cl 9,4 €

44 € person

76 € with wine recommendations



*L – lactose-free | G – gluten-free | * – Vegan option*

*Please inform us of any food allergies or special dietary requirements,
we will be happy to accommodate your needs.*

We reserve the rights to make changes.



MENU AX

Smoked Whitefish jar, smetana, dill, shallot, roe and bread L

Arthur metz cremant d'alsace riesling brut 12 cl 9,9€

Sea-bass fillet, braised saffron fennel, potato and beurre blanc L, G

Von buhl forster riesling 16 cl 14,7 €

Vanilla pannacotta, raspberries and pistachio L, G

Moscato D'asti 8cl 9,4 €

49 € person

83 € with wine recommendations

L – lactose-free | **G** – gluten-free | **M** – dairy-free

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MENU EXPERIENCE

Crème Ninon soup, goat cheese mousse and croutons L

Arthur metz cremant d'alsace riesling brut 12 cl 9,9 €

Smoked Whitefish jar, smetana, dill, shallot, roe and bread L

Von buhl forster riesling 16 cl 14,7 €

Grilled beef Petit tender, vegetables, potato and chimichurri M,G

Demuerte gold, syrah, monastrell, garnacha 16cl 16 €

Vanilla pannacotta, raspberries and pistachio L, G

Moscato D'asti 8cl 9,4 €

58 € person

108 € with wine recommendations

L – lactose-free | G – gluten-free | M – dairy-free

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