

Appetizers

Kohlrabi Soup 7

Gruyère Cheese Fondue / Fennel Jam
Bacon Strips

Mussels Saffron 8

Vermouth / Leek / Sundried Tomato Sauce

Frog Legs 12

Vanilla-Braised / Garlic Risotto

Garden Salad Mache 9

Hazelnuts / Marinated Tomato / Goat Cheese
Quail Egg / Cheese Nest / Mushrooms
Toast / Balsamic-Walnut Reduction

Chicken Liver 8

Brandy / Hazelnuts / Apple-Cider Salad

Chicken Croquettes 10

Prosciutto / Buffalo Mozzarella / Assorted Salad

Salmon Tartar 12

Potato Foam / Jellied Tomato Consommé

Meaty Crab Cake 13

Lobster Foam / Tarragon

Entrées

Veal Neck Roast 22

Porcini and Swiss Chard / Rosemary / Mustard
Fall Squash Quenelles / Cranberry Mascarpone

Fried Butternut Squash Samosas 17

Eggplant-Tomato Mousse / Garlic Sautéed
Spinach / Cauliflower Sauce

Pork Ragu 19

Paprika-Sour Cream Sauce / Grilled Rapini
Pepper Tagliatelle

Grilled Chicken Breast 18

Jasmine Rice / Mango-Chutney-Coconut Sauce
Pineapple Salsa / Fried Spinach

Potato-Crusted Branzino 23

Sautéed Spinach / Tomato-Olive-Caper Concassé
Fennel Soubise

Monkfish 20

Savory Egg Sauce / Herb Toast / Sautéed Swiss
Chard / Pink Grapefruit / Anchovy-Chervil Chips

Grilled Lamb Loin 24

Caraway-Braised Cabbage / Barley Risotto /
Pickled Root Vegetables / Raisin Jus

Chef: George Vetsch