

## starters

### beef tartar (small)

capers, chives-crème, Dijon mustard crème, shallot confit, quail egg, pearl onions  
17,50€

### raw marinated US flank steak and lobster

ginger, chilli, lemon grass, edamame beans, herb salad, yuzo gel, confit lobster, roasted sticky rice  
17,00€

### violet corn, veal and pancotto flour

violet corn cream soup, baked veal sausage in pancotto flour  
10,50€

## main courses

### beef tartar (large)

capers, chives-crème, Dijon mustard crème, shallot confit, quail egg, pearl onions  
23,50€

### US flank steak

US Cut, strong, classic  
220g 42€ 330g 59€

### Charolais beef filet

french, fine, precise, typical  
180g 35€ 220g 49€

### Simmental veal cheeks

natural  
150g 29€ 300g 44€

### Cut Mix

Simmental veal cheeks/ US flank steak  
220g 37€ 330g 55€

### Cut Mix

Simmental veal cheeks/ Charolais beef filet  
220g 44€ 330g 66€

**We serve with each main course a seasonal green salad, dips & salts.**

All declaration of weights refer to gross weights

## dessert

8,50€ per portion