

## Menu in December:

Chestnut-cream soup with slices of duck breast 4.50

Porcini mushroom-potato soup with marjoram 4.50

Italian parsnip soup with slices of Parma ham 4.50

Beef Carpaccio with Lemon olive oil and Parmesan 5.70

Mixed leaf salads: Lollo Rosso, Lollo Bionda, Radicchio and rocket with pumpkin seeds 4.30

Five Dim-sum in bamboo steamer with three dips 6.60

Ten Dim-sum steamed with three dips 9.40

Appetizers in a glass: Avocado cream, layered with two kinds of Tomatoes (cherry tomatoes and dried tomatoes) with lime, olive oil and coriander 7.80

Baked beetroot fillets from salt dough on couscous with fried chestnuts and parsley, tarragon sour cream and beetroot chips 12.80

The middle of the cod fillet seasoned with pimento d'espelette (pepper spice) on green lentils with young spinach and mild horseradish and tomato sauce 14.80

Persian vegetable couscous with pomegranate, currants, sweet potatoes, tomatoes, chickpeas, almond flakes, parsley, salt lemon 14.80

Pike perch fillet from the oven, fried with mushroom-herbal cheese and oven vegetables (carrots, small tomatoes, fennel) 14.30

Asian veal cheeks on carrot puree, Vegetable sauce and tomato polenta 14.90

Jiaozi (small dumplings) from a Chinese cookbook: stuffed with lamb with pumpkin, leek, ginger, - or pork with leek and Chinese cabbage, or fish with Lemon, chilli and coriander, or tofu with vegetables, sesame seeds, Togarashi, or vegetables with water chestnut, bamboo shoots, carrots, Algae. All are cooked in spicy vegetarian broth served with fresh coriander. Small portion as appetizer 4.40  
Large portion 8.25

Crosse fillets of sea bass with Verjus poppy seed dressing, on ratatouille vegetables with celery, carrots, peppers, tomatoes and parmesan 16.85

Lamb with walnut crust, aubergine sauce with tarragon, green beans with fried bacon and herb risotto 17.80

Fried duck breast with rosehip sauce, apple-red cabbage with cinnamon and cloves, served with potato gratin 17.85

Roasted whole Dorade stuffed with spicy aubergine puree with herbal vinaigrette, grilled fennel and small bog potatoes 17.35

Orange crème brûlée with cranberries 4.10

Chocolate mousse with pieces of baked apple 4.10

