

STARTERS

TROUT WITH BRUSSEL SPROUTS, WHITE GRAPE AND HAZELNUTS 22

FALL MUSHROOMS' PIE 30

SNAILS COCOTTE 28

PASTA AND RICE

WHITE TRUFFLE RISOTTO WITH ROASTED PUMPKIN 40

SMOKED RAVIOLI WITH BOILED HEN, SWEET ONION AND PEARS 26

CHESTNUTS' DUMPLINGS, WHITEFISH ROE AND YELLOWFOOT CHANTERELLES 26

FISH AND MEAT

ZANDER WITH BEURRE BLANC 30

ROE DEER WITH BLUEBERRIES GRAVY AND WOODRUFF 35

BEEF CHEEK STEW WITH GOULASH SAUCE 32

DESSERT

CANDIED APPLE WITH SPRUCE SYRUP, PINE NUTS AND CRANBERRIES 14

JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS 14

ELDER BERRIES PIE, BUCKWHEAT AND JUNIPER 12

CHEESE

SELECTION FROM THE BEST DAIRY REGIONAL PRODUCTION 15 - 30

FOREST
short experience

SMOKED ARCTIC CHAR, BERRIES GLAZE AND PARSNIP 85

CHESTNUTS' DUMPLINGS, WHITEFISH ROE AND YELLOWFOOT CHANTERELLES

PORCINO MUSHROOMS WITH SOUR RASPBERRIES

HARE MARINATED BY MULBERRIES AND CHERVIL

JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS

WINE PAIRING € 50

FOREST
full experience

SMOKED ARCTIC CHAR, BERRIES GLAZE AND PARSNIP 115

PUMPKIN SKEWER, EEL STOCK AND WOOD SORREL CURD

SNAILS COCOTTE

CHESTNUTS' DUMPLINGS, WHITEFISH ROE AND YELLOWFOOT CHANTERELLES

AGNOLOTTI WITH PIGEON AND TRUFFLE BROTH

PORCINO MUSHROOMS WITH SOUR RASPBERRIES

HARE MARINATED BY MULBERRIES AND CHERVIL

JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS

WINE PAIRING € 75