



Fennel lemon  
cream soup  
with basil yoghurt

Pissaladière  
with anchovis and olives



Salad with strawberries  
and asparagus



Coq au vin  
with potato gratin  
and roasted vegeta-  
bles

Cony leg with  
cowberry sauce  
fried polenta and  
young vegetables  
from the garden

Fried  
Salmon filet  
with raspberry sage  
butter, Fettucine  
and fresh spinach

Jerusalem  
artichoke  
cruller  
with sorrel cream  
oyster mushrooms  
and spring onions



Semolina pudding  
with summer berries



Menü 24 Euro