

STARTERS

Oysters	1 st. 45.- 3 st. 110.-
<i>Shallots & Lemon</i>	
Bleak Roe 30g	245.-
<i>Brioche, Red onion, Smetana, Lemon & Chives</i>	
Chared Mackerel	175.-
<i>Green Asparagus, Cucumber, Cream, Horseradish & Flaxseed</i>	
Steak Tartar	175.-
<i>Ramson, White Asparagus, Schallots & Cress</i>	
Grilled White Asparagus	155.-
<i>Ramson, Egg yolk, Marcona Almonds & Herbs</i>	

MAIN COURSE

Grilled Sirloin Steak	385.-
<i>Beans, New Potatoes, Tarragon, Redwine Sauce & Sage</i>	
Confied Rooster	295.-
<i>Carrot, Nettles, Maderiagravy, Pommes Anna, Salad & Mustard</i>	
Baked Char	335.-
<i>Green & White Asparagus, Mussels, New Potatoes, Lemon & Dill</i>	
Early Season Vegetables	275.-
<i>Green Asparagus, Beans, Carrot, New Potatoes & Tarragon</i>	
Lobster Soup	285.-
<i>Lobster stock, Fennel, Celery, Leek, Fish & Cream</i>	

DESSERTS

Rhubarb Sorbet	135.-
<i>Cardamom, White Chocolate & Cookie</i>	
Spruce Shoots Sorbet	135.-
<i>Walnuts, Caramel & Milk</i>	
Vanilla Baked Nectarine	135.-
<i>Almond Praliné, Vanilla Ice Cream & Oats</i>	
Comté Cheese Toast	135.-
<i>Mousse, Bayleaf, Honey, White Wine & Flower</i>	

5 – COURSE MENU

KOCH Tuille

Early Season Vegetables & Chives

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Chared Mackerel

Green Asparagus, Cucumber, Cream, Horseradish & Flax seed

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Grilled White Asparagus

Ramson, Egg yolk, Marcona Almonds & Herbs

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Grilled Sirloin Steak

Beans, New Potatoes, Tarragon, Red wine Sauce & Sage

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Spruce Shoots Sorbet

Walnuts, Caramel & Milk

Menu 725.-

Wine Package 575.-

Non Alcoholic Package 365.-

Add "Grilled Cheese Sandwich" 100.-

If menu is selected, its preferred to the whole table