



Mother's Day Celebration Menu & Wine Recommendations 2025

Three-course menu 72 € / person (vegan menu 64 € / person)

Sparkling wine recommendations for aperitif or to accompany the menu

Champagne

Ruinart, Brut NV 29 € (12 cl) / 169 € (75 cl)

Ruinart, Blanc de Blancs Brut NV 225 € (75 cl)

Ruinart, Rosé Brut NV 39 € (12 cl) / 225 € (75 cl)

Sparkling wine

Joseph Scharsch, Crémant D'Alsace Brut NV 14,40 € (12 cl) / 86 € (75 cl)

Starter options

Grilled watermelon, miso yogurt, toasted sesame, jalapeño and fresh herbs (L,G, available as vegan version)

Bernardins, 'Doré Des Bernardins' Muscat Petits Grains Sec 12,60 € (12 cl) / 76 € (75 cl)

OR

Citrus-cured perch, almond milk sauce, grapefruit, Timut pepper, fennel flowers and kombu oil (L, G)

Bischöfliche, Scharzhofberger Riesling Kabinett 15,60 € (12 cl) / 96 € (75 cl)

Main Course options

Grilled quail, eggplant caviar, golden raisins, Swiss chard and Perigord sauce (L, G)

Quercecchio, Brunello di Montalcino 22,20 € (12 cl) / 135 € (75 cl)

OR

Braised Skrei cod, horseradish beurre blanc, lemon verbena and spring cabbages (L, G)

Louis Latour, Marsannay Blanc 16,20 € (12 cl) / 98 € (75 cl)

OR

Roasted kohlrabi with wild mushrooms in a marjoram broth, topped with sunflower shoots and seeds (M,G, Vegan)

Louis Latour, Côte De Beaune Village 19,20 € (12 cl) / 120 € (75 cl)

Dessert options

Mother's Day "Misu," white chocolate, caramel and rhubarb (L)

Krohn, 10yo Tawny Port 13,60 € (8 cl)

OR

Pineapple pavlova, passion-vanilla cream, yogurt sorbet and lemon balm (L, G)

Grande Maison, Cuvée De Château 12,80 € (8 cl)

OR

Pineapple carpaccio, passion-vanilla cream, pineapple sorbet and lemon balm (L, G, Vegan)

Grande Maison, Cuvée De Château 12,80 € (8 cl)

Special diets:

L = lactose-free | G = gluten-free | M = milk free | VG=available as gluten-free when preordered

Please inform us of any dietary restrictions when making your reservation.