



# Our Specials

## CHEF'S TARTARE

71.-

*Japanese Kagoshima A5 Wagyu beef, razor clam, fresh mango, Asian seasoning, served with dauphinoise potatoes and brioche toast.*

---

## THE WELLINGTON

62.-

*Swiss beef fillet, filled with a duxelles of Paris mushrooms and foie gras, wrapped in a crispy puff pastry, served with seasonal vegetables and a rich foie gras jus.*

---

## CONFIT LAMB SHANK

39.-

*Lamb shank slow-cooked for 7 hours, tender and aromatic, served with creamy polenta and seasonal vegetables.*

---

## MOREL FONDUE

32.-

*Half-and-half fondue with morels, made with a blend of Vacherin Fribourgeois and Gruyère AOP selected from the cheesemonger Le Gîte.*

*To share, 2 people – 400 g.*

---

## HALF-AND-HALF FONDUE

28.-

*Traditional half-and-half fondue, made with a blend of Vacherin Fribourgeois and Gruyère AOP selected from the cheesemonger Le Gîte.*

*To share, 2 people – 400 g.*