

A R D E N

Yuba, trout & dill
Chicken liver & umeboshi
Crab & hazelnut
Beef, whisky & sesame
Escargot, seaweed & asparagus

Razor
Cucumber & verbena

Mackerel "Lisette"
Strawberry & radish

Hamachi
Kohlrabi & pea

Eel "Oosterschelde"
Green herbs & asparagus

* Veal sweetbread
Morels & wild garlic

Lamb "Pyrenees"
Chermoula, carrot & sage

Rhubarb
Douglas & vanilla

Almond
Laurel

Menu Trésor d'Arden 135
* Menu Rhytme de la nature 155

Wine selection 75 juices & infusions 55
* Wine selection 85 juices & infusions 65

« Etienne Boissy MOF fromager 2004 » cheese selection instead of both desserts 15,00
« Etienne Boissy MOF fromager 2004 » cheese selection before desserts 25,00