

## STARTERS

### MUSHROOM SOUP “LAVIE”

Slow-cooked egg | asparagus | mushrooms  
| truffle oil  
€16

### OXTAIL SOUP

Oxtail | wonton sheets | celery | carrots |  
mushrooms | truffle essence  
€16

### TUNA CEVICHE

Bluefin tuna with kohlrabi | sweet & sour  
lemon gel | banana fish sauce  
€18

### SALMON CEVICHE

Norwegian salmon | cucumber | beetroot |  
dill sauce  
€18

### PEKING DUCK ROLL

Crispy Peking duck | cucumber–mango  
salad | rice paper | black vinegar sauce  
€14

### SHRIMP DIM SUM

King prawns in rice paper with onions |  
black garlic sauce  
€16 (2 pcs.)

### PAN-SEARED FOIE GRAS

With green mango | crispy onions |  
strawberry sauce  
€22

### BEEF TARTARE

Angus tenderloin | Vietnamese crispy rice |  
avocado & caviar  
€20

### PEARLS OF THE SEA

Gratinated Hokkaido scallops | toast | egg  
sauce | premium soy sauce  
€24

## FISH & SEAFOOD

### SHRIMP RAVIOLI

King prawns in wonton dough | lobster  
sauce  
€28

### MARINATED SALMON

Norwegian salmon | Italian gnocchi |  
Japanese edamame |  
dashi beurre blanc | salmon caviar  
€30

### GRILLED OCTOPUS

Slow-cooked octopus arm | eggplant salad  
| spicy teriyaki sauce  
€35

### GRILLED SEA BASS WITH CURRY

French sea bass | perilla leaves | plantain |  
curry sauce  
€30

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## MEAT

### PEKING DUCK BREAST

French Barbarie duck breast | crispy udon  
noodles | carrots | green pepper sauce  
€35

### BEEF WELLINGTON

Angus beef tenderloin | truffle foam |  
braised carrots | hint of orange | red wine  
sauce  
€38

### CRISPY CORN-FED CHICKEN BREAST

Celery purée | sautéed king oyster  
mushrooms | morel cream sauce  
€32

### GRILLED RACK OF LAMB

New Zealand rack of lamb | puff pastry |  
grilled eggplant | Vietnamese perilla sauce  
€35

## MENUE 4 COURSE

Starter: **Duck Sommer-Roll**  
Soup: **Mushroom Soup „LaVie“**  
Main: **Beef Wellington**  
Dessert: **Apple tart**  
€ 78

## MENUE 5 COURSE

Cold Starter: **Salmon Ceviche**  
Warm Starter: **Pan-Seared Foie Gras**  
Soup: **Oxtail Soup**  
Main: **Peking Duck Breast**  
Dessert: **Warm Chocolate cake**  
€ 98

## VEGETARIAN DISHES

### VEGETARIAN SPRING ROLLS

Rice noodles | mixed salad | tofu | black  
vinegar sauce  
€12

### VEGETARIAN MUSHROOM SOUP

Slow-cooked egg | asparagus | mushrooms  
| truffle oil  
€14

### CURRY GNOCCHI

Vegetable gnocchi | mushrooms | curry  
sauce | tofu  
€22

### VEGETARIAN UDON

Udon noodles | vegetables | tofu | butter  
sauce  
€22

## SIDES

### TRUFFLE PURÉE

€5

### CELERY PURÉE

€5

### FRENCH FRIES

€6

### SAUTÉED MUSHROOMS

€8

## DESSERTS

### APPLE TART

Puff pastry, apple | cinnamon | caramel  
sauce  
€12

### WARM CHOCOLATE CAKE

Chocolate | egg | butter | vanilla ice cream  
€12

