



# Chef's Signature Tasting

In 4 movements ♦ 108 euros

## L'Éveil du Palais



### Local Trout, Gently Cooked

Crab Marinière with Herbs, Coral Cream, Arugula and Mustard  
Sorbet.



### Grilled Duck Foie gras

Cabbage and Raw Apple, Jerusalem  
Artichokes  
Consumed in Yellow Wines



### Catch of the Day

Salsifis with Herbes, Mixed Potimarron, Tangy fish Juice



### Ceiba Chocolate from the Dominican Republic

Cocoa nib shortbread, smooth chocolate cream, Espelette  
pepper, Fromage blanc sorbet

Or

### Creamy 'Lemon and Fresh Herbs'

Crispy Pumpkin Seeds, Citrus Pulp and Olive Oil from  
Domaine de Coyeux



*Prix nets en euros, TVA 10%  
Service compris*



STRASSER RADZIWILL  
MAISONS & VIGNOBLES

