











## Sattvic starters

*Sattvic are vegetarian or vegan dishes*

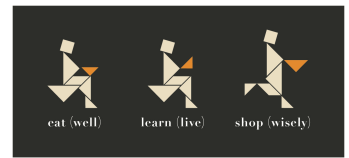
Fresh and dried mango cream with <b>cashew nut</b> and vanilla, red berries and granny Smith apple (frugivorous dish)		7,- / 12,-
Raw purslane soup with avocado, coriander seeds and Calabrian olive oil, garnished with carrot julienne, sprouting seeds and young shoots with <b>Essenian bread</b> (garlic-free dish) – (*)		7,- / 12,-
Raw vegetables and seasonal greens salad, Maitake mushrooms and <b>cashew nuts</b> cream, <b>peanut</b> tahini sauce with ginger and shallots, choice of sprouting seeds and young shoots with <b>Essenian bread</b> – (*)		16,-
Fennel and avocado tartare with tarragon, pink peppercorns, dill and argan oil, watercress leaves, seasonal greens, sprouting seeds and sprouted young shoots (garlic-free dish)		9,- / 16,-
Raw milk <b>goat</b> cheese, spinach and red radish salad, <b>celery</b> cream, dried figs and juniper berries in quatuor oil raw sauce, sprouting seeds and young shoots (garlic-free dish)		10,- / 17,-

## Radjasic starters

*Radjasic are meat or fish dishes*





Lime and tangerine marinated Pyrenees <b>trout</b> ceviche, avocado and wasabi cream, dried tomato, coriander, shallots and lemongrass raw sauce		12,- / 21,-
<b>Salmon</b> and avocado roulade in nori leaf, sliced fennel, avocado and parsley cream, aromatic herb raw sauce, sprouting seeds and young shoots (garlic-free dish)		12,- / 21,-
Lime-marinated thin slices of <b>scallops</b> , emulsion of truffled maitake mushrooms with <b>cashew nuts</b> , ginger and green pepper in quatuor oil raw sauce, shiso young shoots		12,- / 21,-
Matured mulard duck ham, sliced fennel, Maitake mushrooms and <b>cashew nuts</b> cream, homemade <b>mustard</b> with truffle flavoured raw sauce, sprouting seeds and red amaranth young shoots		12,- / 21,-
Tartare of Ardennes beef marinated in dried tomatoes, avocado and rucola mash with Calabrian olive oil, balsamic cream with truffle flavoured oil, sliced fennel and sprouting seeds		12,- / 21,-

(\*) **Gluten trace can be found in the Essenian bread** – allergens in bold









## Sattvic dishes

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Tofu pearls, Jerusalem artichoke and sweet potato with dried tomato breaded in white sesame, pattison and <b>cashew nut</b> « béarnaise » with tarragon, steamed seasonal vegetables, herbs sauce (garlic-free dish)		10,- / 19,-
Sicilian truffles of whole-grain jasmin rice and pink lentils, breaded with black <b>sesame</b> filled with vegetables and sweet pepper, yellow turnip and sweet potato cream with saffron, capers and parsley raw sauce		10,- / 19,-
Fondant of seasonal roots stuffed with romanesco and pink lentil sauce, <b>celeriac</b> and home-made <b>mustard</b> cream, steamed seasonal vegetables, turmeric, <b>tamari</b> and currant raw sauce		10,- / 19,-
Soft steamed <b>eggs</b> , steamed seasonal vegetables, Portobello mushroom cream, <b>almonds</b> , paprika and green pepper, green olive, parsley and sweet chilli pepper raw sauce		10,- / 19,-

## Radjasic dishes

*Radjasic are meat or fish dishes*

<b>Pike-perch</b> filet marinated in homemade old-style <b>mustard</b> , rutabaga and <b>cashew nut</b> cream with cardamom, steamed seasonal vegetables, ginger and green pepper in quatuor oil raw sauce (garlic-free dish)		13,- / 25,-
Pyrenees <b>trout</b> steak marinated in oriental spices and currants, homemade <b>celery</b> cream with <b>mustard</b> , steamed seasonal vegetables, <b>tamari</b> and <b>sesame</b> oil raw sauce		13,- / 25,-
<b>Turbot</b> filet marinated with green olives, pattison and <b>cashew nut</b> « Béarnaise » cream with tarragon, steamed seasonal vegetables, aromatic herbs raw sauce		15,- / 29,-
Quail stuffed with delicate mushroom mousse, marinated in oriental spices and cooked at low temperature, steamed seasonal vegetables, yellow turnip and sweet potato cream with saffron, <b>colza</b> oil and <b>tamari</b> raw sauce		13,- / 25,-
Low-temperature candied mulard duck tournedos, steamed seasonal vegetables, rutabaga and <b>cashew nut</b> cream with cardamom, ginger, green pepper and quatuor oil raw sauce (garlic-free dish)		29,-
Deer ribs marinated in herbes de Provence, steamed seasonal vegetables, Portobello mushroom cream with <b>almonds</b> , paprika and green pepper, thyme, tarragon and rosemary chimichurri raw sauce		29,-