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# *Mother's Day* MENU

*Lunch – Sunday, May 31, 2026*

## Amuses-bouches

Duck foie gras from Pountun Farm,  
Rhubarb flavored with wild elderflower

Rhine zander fillet caught by Jérémy Fuchs,  
Stuffed asparagus from Diemer Farm, argenteuil sauce

Pan-seared veal chop,  
Morel mushrooms and green peas with spring onions,  
Chimichurri jus, smoked ham shaved into thin flakes

Bargkass mille-feuille,  
with green apple jelly

Strawberries from Jean-Michel Obrecht,  
Sweet woodruff cream from our forests

## Mignardises

€120 per person, excluding drinks