

QIU

STARTER

EURO

SOUP OF CELERIAC AND CHESTNUTS
SMOKED COTTAGE CHEESE AND PARSLEY 8

PHO GA – VIETNAMESE RICE NOODLE SOUP
CORIANDER AND CHICKEN 10

BAKED CAULIFLOWER
BUTTERMILK AND COD LIVER CREAM 8

CARPACCIO OF MARINATED OCTOPUS
YUZU AND FENNEL 14

ARGENTINIAN WILD PRAWN
KOHLRABI, DILL AND WILD RICE 19

INBETWEEN

PUMPKIN SEED - RAVIOLI FILLED WITH BEETROOT
HORSERADISH AND JUS OF ROASTED VEGETABLES 14

ORECCHIETTE
QUINCE, HAZELNUT AND BLUE CHEESE 12 / 18

HOMEMADE TAGLIATELLE WITH BEEF TENDERLOIN TIPS
TRUFFLE BUTTER, TOMATO AND SAGE 16 / 24

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MAIN COURSE

EURO

RISOTTO KALE AND MIMOLETTE - CHEESE	12/16
ICELAND SALMON PURPLE CARROT AND JUNIPER GREEN	28
ORGANIC BEEF FILLET 180 GR. WILD BROCCOLI AND CURED EGG YOLK	38
CHALLANS-DUCK BREAST BRUSSELS SPROUTS, PUMPKIN AND RED CABBAGE JUS	28
VEAL CHEEKS BRAISED WITH LICORICE PARSLEY ROOT AND BUCKWHEAT	25

DESSERT / CHEESE

MOUSSE OF CHERRY AND MULLED WINE CARAMELIZED CHOCOLATE AND DOUGLAS FIR GRANITA	8
WINTER PARFAIT ZABAIONE AND SPICES	8
SELECTION OF CHEESE WITH FRUIT BREAD AND PEAR COMPOTE SMALL/LARGE	7/10