



MICHELIN STAR

Thomas Bühner

Fluffy duck ⁷

(Gillardeau) Oyster | Kimchi beef “taste” ¹³

Wine: Margues de Monistrol Cava Seleccion Especial Prestige Cuvée Limited Edition Brut

Red mullet | Fermented garlic | Piment de espelette | Yoghurt ^{5, 6, 13}

Wine: Louis Jadot, Pouilly Fuisse, Beaune, France

Calamari carbonara style⁴ | Green asparagus | Trout caviar ⁸

Wine: Matua, Sauvignon Blanc, Marlborough, New Zealand Louis Jadot, Pouilly Fuisse, Beaune, France

Potato foam | Pumpkin curry ice ^{4, 7}

Wine: Joseph Cattin, Riesling, Alsace, France

Pigeon breast garlic-coriander crust | Pointed cabbage | Spiced oil ^{7, 12}

Wine: Au Pied Du Mont Chauve, Chassagne Montrachet, Premier Cru, Les Chaumes, Burgundy, Cote de Beaune, France

Baba au rhum | Vanilla ice | Smoked milk | Crème chantilly ^{2, 4, 7}

Wine: St Stephans Crown, Tokaji Aszu, 5 Puttonyos, Hungary





CAP ST GEORGES

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide