

## Menu 6/24

Glazed Sole with baked capers, croûtons and pine nuts, fennel purée and tomato vanilla vinaigrette

**t t t** 

Tender filet of veal with herbal bisquitcrust, glazed vegetables, carrot cream and rocket chanterelles risotto

**t t t** 

Mousse of white peach and blood peach on a bottom of puffed corn, apricot spear and raspberries