GRÜNEWALD
Chef's Table

Chef - Clovis Degrave
Executive Chef - Valérian Prade

## MENUS

5 courses 140€*
8 courses 180€

Wine pairing 4 glasses 60€
Wine pairing 6 glasses 90€

Non-alcoholic pairing 4 glasses 48€
Non-alcoholic pairing 6 glasses 72€

**Snacks***
Pineapple/ Ginger/ Chicory
Beef/ Sumac/ Corn
Tuna/ Apple/ Wasabi
Emulsion/ Tonburi/ Horseradish

1
**Langoustine**
Ravioli/ Shellfish
Sabayon/ Head Jus
Combava

2
**Hamachi***
Marinated
Fennel/ Bergamot/ Sorbet
Sourish

3
**Vegetables***
Celeriac in crust
Melanosporum
Vegetable Jus
Brown Butter

4
**Scallops**
From Dieppe/ Smoked
Jerusalem Artichokes/ Pickles
Emulsion/ Bearb

5
**Line-Caught Halibut***
Brown Butter
Shellfish Butter
Caviar

6
**Venison***
Roasted/ Juniper
Scorzonera Tart/ Hazelnut
Fir/ Sabayon
Blueberries/ Grand Veneur

7
**Refreshment**
Green Apple
Lovage
Sorbet

8
**Pauline Michelin's Creation***
Chestnut/ Mandarin
Voatsiperifery Pepper
Chestnut Ice Cream
Chestnut Leaf