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*
Apple/ Celery/ Tarragon
Gillardeau Oyster/ Pomelo/ Gin
Meringue/ Obsiblue/ Ponzu
Tartlet/ Haddock/ Leek

1
Caviar
Potato/ Emulsion
Royale
Smoked Eel

2
Mackerel*
Flame
Daikon/ Pickles
Lemon/ Wakame
Tarragon/ Sabayon

3
Vegetables*
Sweet Cévennes Onion
Hazelnut/ Shortbread
Brousse Cheese/ Smoke
Yellow Wine/ Black Garlic
Mushroom Jus

4
Gambero Rosso
Red Curry
Valencia Rice/ Fumet
Tartare/ Crisp

5
Arctic Char
Just Seared
Wasabi/ Samphire
Trout Roe

6
Squab*
Barbecued
Squash/ Corsican Clementine
Coffee - Sichuan
Confit Legs/ Cromesquis
Jus/ Mataise

7
Grapes
Muscat Sorbet
Vine Leaf Cream
Verjus
Leaf Oil

8
Pauline Michelin's Creation*
Mirabelle Plums/ Plums
Austrian Biscuit
Lemon Thyme Ice Cream
Plum Sorbet