



**RESTAURANT LAKESIDE
DINNER-MENU**

HAMACHI

mango | carrot | coriander

NORWAY LOBSTER

cauliflower | granny smith | vadouvan

SEABASS

fennel | artichoke | rouille

BAKED SWEATBREAD

morel | pea | lettuce

WAGYU A5 ENTRECÔTE

shiitake | soy | radish

ÈPOISSES-CHEESE

shallots | tamarillo | acacia seeds

DARK CHOCOLATE "MANGARO 71%"

exotic fruits | cocoa fruit | sea salt

7 course menu € 225

7 glasses wine pairing € 160

The menu could contain 14 different allergens.
For further questions please do not hesitate to contact our service team.