



## STARTERS

- SEA BREAM CEVICHE**, pink onion from Brittany **23€**
- BURRATA**, tomatoes, Taggiashe olives and capers **24€**
- BLACK ANGUS BIO BEEF CARPACCIO**, chimichurri sauce **21€**

## DISHES

- RED LABEL SALMON MISO**, snacked pakchoï, Teriyaki sauce **34€**
- FARMHOUSE CHICKEN TIKKA STYLE**, naans, yoghurt sauce, mint, coriander, zaalouk accompagnement **32€**
- BROCCOLI RISOTTO**, tomatoes with herbs, parmesan **27€**

## DESSERTS

- CHOCOLATE**, Nicolas Berger 65% Ecuador, cocoa nib praline **16€**
- GRILLED VANILLA**, intense creaminess, roasted praline, vanilla caviar **16€**
- RASPBERRY**, Vanilla cream, fresh herb gel, meringue **16€**



**EDMOND**  
TERRASS" HOTEL