MENÜ
JULY 3RD, 2022

GREEN BEETLE

STARTER

ICE-FENNEL SALAD
SPINACH / POMEGRANATE / GOAT CHEESE

MAIN COURSE

CAULIFLOWER
CHILI / TURMERIC/ MINT / PEARL ONION
PARSLEY / DILL/ TAHINI MISO EMULSION

COTE D'AZUR

STARTER

TWO SORTS OF TARTAR
Freshly prepared for your guests

GREEN FORCE TATAR

Salmon

SALADE NIÇOISE
Tomato / green beans / artichoke
Potatoes / olives / anchovies

MAIN COURSE

PRAWNS

LOUP DE MER
-roasted on the skin-
Artichokes-potato cassoulet / tomato-olive tapenade

BOEUF BOURGUIGNON
Root vegetables / caramelized pearl onions / mashed celeriac

FILLET OF BEEF
Rosemary gravy / pommes gratin / grill tomato

DESSERT

CRÊPERIE
Freshly prepared Crêpes
Chocolate sauce /cinnamon & sugar

CRÈME BRULÉE
-flamed in front of the guests-

MOUSSE AU CHOCOLATE

TARTE TATIN

ECLAIRS

MACARONS

PROFITEROLES

SHERBET WORKSHOP

Suitable to the day today
we serve freshly turned sherbets.

LEMON SHERBET

STRAWBERRY SHERBET

VANILLA CREAM ICE-CREAM

VISIT ALSO
OUR KÄFER PATISSERIE ON THE 1ST FLOOR

WINE

WHITE WINE
2021 Sauvignon Côte des Roses Languedoc,
Gérard Bertrand

ROSÉ
2021 Cuvée M,
Côtes de Provence Château Minuty

RED WINE
2019 Corbières Heritage 806 Languedoc,
Gérard Bertrand

MENU
GREEN BEETLE

STARTER

Balearic Cuisine

SEASONED EWE'S RICOTTA
Fermented plums / rocket salad / fennel

Türkiye Calling

MARINATED CHICKPEAS
Bell pepper / pearl onions / purple curry

Classic Tuscany

GREEN BEETLE TATAR
Dehydrated celeriac
Pommery mustard / organic egg

California Dreamin

TARTAR OF LOCAL MUSHROOMS
Wild herbs / honey tomatoes / fresh lemon

Alpine Cuisine

ICED TOMATO ESSENCE
Kale / rum raisins

Côte d'Azur

ICE-FENNEL SALAD
Spinach / pomegranate / goat cheese

MAIN COURSE

Balearic Cuisine

POTATO WAFFLE
Truffle / egg yolk / pine nuts

Türkiye Calling

BEETROOT ROASTED RAW
Semolina / Tarragon / horseradish

Classic Tuscany

RATATOUILLE
Potato / spinach / parsley

California Dreamin

GREEN BEETLE CEASAR SALAD
Chickpea emulsion / nori
eggplant / ParmeZan

Alpine Cuisine

DEHYDRATED TOMATO
Organic curd cheese / olive / blueberry/ dill

Côte d'Azur

CAULIFLOWER
Chili / turmeric/ mint / pearl onion
Parsley / dill/ Tahini miso emulsion