

WELCOME IN RESTAURANT MUSIGNY

WINE PROGRAM OF RESTAURANT MUSIGNY HAS BEEN AWARDED WITH THE BEST OF AWARD OF EXCELLENCE 2018 BY WINE SPECTATOR RESTAURANT AWARDS.

OUR WINE SELECTION OFFERS A CHOICE OF MORE THAN 5000 BOTTLES FROM 1200 PRODUCERS, APPELLATIONS AND VINTAGES. PLEASE, REFER TO OUR SERVICE TEAM FOR ANY ADVICE YOU MIGHT NEED.

WE FOCUS ON SELECTING AND PROCESSING ONLY THE BEST PRODUCTS. VILSON KRASNIC'S COOKING STYLE IS CLOSE TO A MODERN FRENCH CUISINE WITH INTERNATIONAL INFLUENCES AND TASTES. HE INNOVATIVELY STAGES THE INDIVIDUAL COMPONENTS AND LEAVES THE DISHES PURIST.

OUR KITCHEN ACCEPTS ORDERS UNTIL 21:30.

OUR SERVICE TEAM WILL BE HAPPY TO INFORM YOU ABOUT INGREDIENTS IN OUR DISHES THAT CAN CAUSE ALLERGIES OR INTOLERANCES UPON YOUR REQUEST. PLEASE, NOTE THAT WE DO NOT OFFER ANY VEGAN DISH.

THE MENU

SOUTH-AFRICAN SCAMPI

CAULIFLOWER | MACADAMIA | CRANBERRY

PHEASANT & DUCK LIVER

FIG | TRUFFLE | APPLE

AUTUMN-RAVIOLO

DEER RAGOUT | DEER ESSENCE | BUTTERNUT SQUASH

NORWEGIAN HALIBUT

MUSSELS | ZUCCHINI | CHANTERELLES

VENISON

BONE MARROW | BRUSSELS SPROUTS | MANGOLD

CHEESE

EPOISSES | LA RATTE

RÜEBLICHUECHE (CARROT CAKE)

CARROTS | DOMINICANA BLANC 36% | CORIANDER

4 COURSES

1. COURSE, RAVIOLO, MAIN COURSE & DESSERT

110,00

5 COURSES

WITHOUT FISCH COURSE AND CHEES

145,00

6 COURSES

CHEESE OR DESSERT

175,00

7 COURSES

190,00

MENU PLUS

THE MENU PLUS INCLUDES A SURPRISE COURSE WITH **20G KRISTAL CAVIAR**

+ 70,00

A LA CARTE

STARTERS

VEAL TONGUE	25,00
BLUE CABBAGE CHICORINO ROSSO	
SOUTH-AFRICAN SCAMPI	29,00
CAULIFLOWER MACADAMIA CRANBERRY	
PHEASANT & DUCK LIVER	42,00
FIG TRUFFLE APPLE	
AUTUMN-RAVIOLO	28,00
DEER RAGOUT DEER ESSENCE BUTTERNUT SQUASH	

FISCH

NORWEGIAN HALIBUT	38,00 / 56,00
MUSSELS ZUCCHINI CHANTERELLES	

MEAT

VENISON	53,00
BONE MARROW BRUSSELS SPROUTS MANGOLD	
GUINEA FOWL BREAST	53,00
CELERY TRUFFLE FOIE GRAS BEURRE BLANC	

CHEESE & DESSERT

CHEESE	19,00
EPOISSES LA RATTE	
RÜEBLICHUECHE (CARROT CAKE)	19,00
CARROTS DOMINICANA BLANC 36% CORIANDER	
100 GRAMS KRISTAL CAVIAR	320,00
100 GRAMS KRISTAL CAVIAR	

FROM 4 PEOPLE WE SERVE A UNIFORM MENU

DISHES TO SHARE

RECOMMENDATIONS FROM OUR KITCHEN TO BE ORDERED IN ADVANCE, AT LEAST ONE DAY
(FROM 2 PERSONS)

FROM COUNTRYSIDE

PINTADE «EXCELLENCE MIÉRAL» FROM 230,00
THE GUINEA FOWL BY «EXCELLENCE MIÉRAL» STANDS FOR THE HIGHEST QUALITY

CANARD DE CHALLANS FROM 150,00
THE CHALLAN'S DUCK - LABEL ROUGE

POULARDE DE BRESSE FROM 145,00
THE BRESSE POULARDE - LABEL ROUGE

FROM THE SEA

TURBOT DE BRETAGNE 15,00
BRETON TURBOT - WILD CATCH (PER 100 GRAMS)

BAR DE LIGNE 16,00
SEA BASS – WILD CATCH (PER 100 GRAMS)

SIDE DISHES: POTATO-MOUSSELINE, SEASONAL VEGETABLES

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DECLARATION OF ORIGIN:

FRANCE: GUINEA FOWL, POULARDE, DUCK, PHEASANT, MUSSELS; AUSTRIA: DEER; GERMANY: VENISON;
JAPAN: MIYAZAKI WAGYU; NORWAY: HALIBUT; SOUTH AFRICA: SCAMPI; CHINA: KRISTAL CAVIAR