

# CANARD À LA PRESSE

*A culinary journey in  
four servings with Swedish  
duck in focus*

Petit choux with vendace roe



Oven-roasted flambéed duck breast  
with blood sauce, black cabbage, raisins  
& autumn mushrooms



Baked duck leg with endive,  
chestnut & truffle



Chef's selection of pralines

*Table side service*

**2095/ DUCK**

1 duck per group

