

Bistro
FRANCIS
BREAKFAST.
LUNCH
&
DINNER.

3 courses 49,-

4 courses 59,-

Create your own menu.
Menus can only be ordered per table

STARTER

TARTARE DE THON

Tuna tartare served with basil cream, baby bok choy, dashi, and cucumber foam.

INTERMEDIATE COURSE

COUSCOUS PERLÉ

Pearl couscous with sautéed zucchini, shimeji mushrooms, tomato, spring onion, and dashi foam.

MAIN COURSE

FILET DE BOEUF

Served with pointed cabbage, oyster mushrooms, parsnip textures, and red wine sauce.

DESSERT

FINANCIER

Lemon crème pâtissière, crispy tuile, and almond ice cream.



For modifications, a supplement may be charged.
Of course, we take allergies and dietary preferences into account.