





APERITIFS

Pousse rapierre.....10,50 Francis G&T.....13,50 Francis G&T 0.0.....11,00

CELLAR DISCOVERIES

WHITE

2023	Grüner Veltliner "Singing", Kamptal, Laurenz V.	42,50
2021	Riesling, Maastricht, Hoeve Nekum.	52,50
2022	Rkatsiteli-Kisi, Bedoba, Kakheti (Georgië), Kakheti Wine Company.	47,50
2023	Chardonnay "Grande Penchants", Pays d'Oc, Domaine Altugnac.	49,50
2019	Petit Manseng / Petit Courbu, Pacherenc-du-Vic-Bilh, Château Bouscassé.	55,00

RED

2023	Pinot Noir, Südsteiermark (Oostenrijk), Weingut Hannes Sabathi.	45,00
2023	Syrah "Les Vignes d'à Côtés", Nord-Rhône, Domaine Yves Cuilleron.	47,50
2019	Tannat / Cabernet Franc / Cabernet Sauvignon, Madiran, Château Bouscassé.	55,00
2022	Cabernet Franc / Cabernet Sauvignon, Bolgheri, Poggio al Tesoro.	65,00
2023	Tempranillo "Corimbo", Ribera del Duero, Bodegas La Horra.	59,50

CHEF'S SPECIAL

7-Course Tasting Menu
Including paired wines and table water.
Available to order until 7:30 pm.....150.00

SUPPLEMENT

PORTION DE FRITES

Fries with truffle
mayonnaise.....5,25

POMMES DE TERRE

Potato mousseline with
vegetable crisps.....5,25

SALADE

Fresh salad with marinated
cucumber and homemade
dressing.....5,25

3 courses 62,50

Create your own menu.
Available to order from 6:00 pm to 9:00 pm.

4 courses 84,50

Paired wine arrangement
3 courses 27,00
4 courses 36,00

ENTRÉES

THON 23,00	COQUILLES SAINT-JACQUES 27,00
Marinated tuna with red chicory, cucumber, nut crunch and a fresh antiboise dressing.	Pan-seared scallops served with celeriac, little gem, hazelnut, basil and dashi beurre blanc.
TARTARE DE BŒUF 25,00	ENDIVE 19,00
With crispy potato, black garlic and airy Comté foam.	Chicory salad with crispy potato, black garlic and butter foam.

SECONDE ENTRÉES

CRÉATION DES CHEFS 24,50
Seasonal intermediate course, freshly created daily by our chefs.

PLATS PRINCIPAUX

FLÉTAN 37,00	FILET DE BŒUF 42,00
Halibut served on Provençal risotto, with roasted leek and tomato foam.	Beef fillet, pea textures, salsify and chanterelle sauce.
CONFIT DE CANARD 34,00	RISOTTO 28,00
Duck leg served with sauerkraut, potato mousseline and red wine sauce.	Vegetarian, with pea textures, roasted leek and tomato foam.

DESSERT

DÉLICE DE FINANCIER 17,00	DAME BLANCHE 17,00
Financier with banana, caramel and Dulcey ice cream.	Vanilla ice cream with whipped cream and dark chocolate sauce.
CAFÉ COMPLET 12,00	ASSORTIMENT DE FROMAGES 28,00
Coffee with a selection of sweets.	Cheese selection with apple syrup, walnut, grapes and crispbread. Supplement in the menu.....9,50



Additional supplements may apply for modifications.
We are, of course, happy to accommodate allergies and dietary requirements.