



BITES

Available to order from noon to 9pm.

BOULETTES DE HOMARD

Lobster croquettes 6 pcs with herb dip.....16,50

BOULETTES DE VEAU

Veal croquettes 6 pcs with French mustard.....12,50

HUÎTRES

Oysters naturel.....4,50

Du chef - basil, green apple, beurre blanc.....5,50

BOULETTES DE RISOTTO

Risotto balls 6 pcs with Oriental mayonnaise.....9,50

FOCACCIA

With three different dips.....8,50

PATA NEGRA

80 gr with focaccia.....15,00

TEMPURA DE LÉGUMES

Vegetable tempura with herb dip.....8,00

ASSORTIMENT D'APÉRITIF

Olives, dried ham, pierre des burons cheese, veal bitterball, risotto balls, focaccia with dips and shrimp bitterball.....30,00

Available to order from 12:00 to 18:00.

BUBBELS ET DÉLICES

A delicious glass of bubbles, rosé
Méthode Traditionnelle, cava
or prosecco, served with three
bites.....17,50

PLAT DU JOUR

Changing dish including a glass of wine.
Available on Wednesday, Thursday, and
Sunday from 6:00 pm.....29,50 /
Without wine.....24,50

CHEF PAUL'S FAVOURITES

Available to order from 6pm to 9pm.

COQUILLES

39,50

Pan-seared scallops, served with slowly braised fennel, smoked eel, and a foamy fish stock sauce

BAVETTE

37,50

Bavette with golden oyster mushrooms and a sauce made with crème de cassis

BISQUE DE HOMARD

18,00

Lobster soup with coconut foam, crayfish, and chives

STEAK TARTARE

18,50/25,00

Beef tartare with cherry tomatoes, red chicory, chive cream, and potato foam.....120 g / 180 g

SUPPLEMENT

PORTION DE FRITES

Chips and truffle mayonnaise.....5,25

POMMES DE TERRE

Mousseline of potato with vegetable chips.....5,25

SALADE

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



3 courses 52,-

Create your own menu.
Menus can only be ordered per table.
Available to order from 6pm to 9pm.

4 courses 62,-

Matching wine pairing
3 courses 26,00
4 courses 35,00

ENTRÉES

THON

16,50

Lightly seared tuna with marinated dashi, red chicory, crispy rice, coriander cream, and Antiboise dressing

PICANHA

18,50

Slow-cooked picanha, served with red chicory, crispy potato, radish, potato foam, and leek oil

BURRATA

16,50

Coeur de boeuf tomato with burrata, charred onion broth, served with a buckwheat crisp

SECONDE ENTRÉES

FILET DE LIMANDE

17,50

Pan-seared lemon sole fillet, served with celery, smoked pork belly, and langoustine foam

PLATS PRINCIPAUX

POISSON DU JOUR

27,50

Fresh catch of the day with slowly braised fennel, cauliflower, and mushroom foam

MAGRET DE CANARD

29,50

Pan-seared duck breast, slowly braised fennel, and golden oyster mushroom sauce made with crème de cassis

CANNELLONI DE CÉLERI-RAVE

25,00

Pointed cabbage cannelloni, golden oyster mushrooms, mushroom foam, and a fresh cabbage salad

DESSERT

DAME BLANCHE

14,50

Vanilla ice cream with whipped cream and dark chocolate sauce

BAVAROIS AUX FRUITS ROUGES

13,50

Red fruit bavaois, served with tuile, fresh red berries, mint gel, and white chocolate ice cream

ASSORTIMENT DE FROMAGES

21,00

Selection of cheeses with apple syrup, walnut, grapes and chatter bread
Supplement to the menu.....7,50



For modifications, a supplement may apply.
Of course, we take allergies and dietary requirements into account.