



CELLAR DISCOVERIES

WHITE

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| 2023 | Grüner Veltliner "Singing", Kamptal, Laurenz V | 42,50 |
| 2021 | Riesling, Maastricht, Hoeve Nekum | 52,50 |
| 2022 | Rkatsiteli-Kisi, Bedoba, Kakheti (Georgia), 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

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| 2023 | Pinot Noir, Südsteiermark (Austria), 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 |

COURSES

*Menus can only be ordered per table.
We may charge a supplement for any
modifications.*

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| 3 courses | 65 |
| 4 courses | 85 |
| 5 courses | 99 |
| 6 courses | 114 |

WINES

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| 3 courses | 33 |
| 4 courses | 44 |
| 5 courses | 55 |
| 6 courses | 66 |

ACCOMPAGNEMENTS

PORTION DE FRITES

Fries with homemade
mayonnaise.....5,50

POMMES DE TERRE

Potato mousseline with
vegetable chips.....5,50

SALADE

Fresh salad with marinated
cucumber and homemade
dressing.....5,50

ENTRÉES

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|--|-------|--|-------|
| STEAK TARTARE <i>Chef's Favorite</i> | 25,00 | CANARD FUMÉ | 25,00 |
| Charolais steak tartare marinated cucumber chive cream Parmesan foam | | Smoked duck duck liver mousse brioche red port and fig chutney coconut crisp | |
| TATAKI DE THON SAKUTO | 27,00 | BURRATA AU JARDIN - V | 24,00 |
| Pearl couscous sweet and sour vegetables furikake basil cream | | Roasted tomato basil little gem lettuce herb crumble | |

INTERMÈDE

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| Changing intermediate course based on seasonal products, freshly composed daily by our chefs. | 25,00 |
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PLATS PRINCIPAUX

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| AGNEAU <i>Chef's favorite</i> | 39,00 | BISTRO BŒUF | 39,00 |
| Lamb baby carrots aubergine zucchini rosemary lamb jus | | Beef steak endive beech mushrooms pointed cabbage red wine jus | |
| FLÉTAN MODERNE | 39,00 | LE GRAND CÉLERI - V | 30,00 |
| Halibut pointed cabbage roll spinach cauliflower textures dashi foam | | Confit celeriac seasonal vegetable textures beurre blanc | |

DESSERT

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| YAOURT AU MIEL | 18,00 | DAME BLANCHE MAISON | 17,00 |
| Yoghurt mousse apple cinnamon honey crunchy garnish | | Bourbon vanilla ice cream warm chocolate sauce Chantilly cream | |
| LA SÉLECTION DE FRANCIS | 28,00 | CAFÉ COMPLET | 12,00 |
| Four types of cheese honey fruit and nut bread grapes nuts | | Coffee with a selection of sweet treats | |

