

# FÊTE DES MÈRES

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## STARTER

### TATAKI DE THON SAKUTO

Pearl couscous | sweet and sour vegetables | furikake | basil cream

## INTERMEDIATE COURSE

### INTERMÈDE\*

Changing intermediate course based on seasonal products,  
freshly prepared each day by our chefs.

## MAIN COURSE

### BISTRO BŒUF

Steak | Belgian endive | beech mushrooms | pointed cabbage | red wine jus

## DESSERT

### YAOURT AU MIEL

Yogurt mousse | apple | cinnamon | honey | crispy crumble

3 courses €65 | 4 courses €85\*

Of course, we take allergies and dietary requirements into account.

