



ENTRÉES / PLATS PRINCIPAUX

COQUILLES SAINT-JACQUES

E 24,50 / P 37,50

Seared scallops, celeriac, little gem, hazelnut, basil, and dashi beurre blanc

STEAK TARTARE

E 24,50 / P 36,50

Steak tartare, crispy potato, black garlic, and Comté foam

BISQUE DE HOMARD

E 21,50

Lobster bisque with crayfish and coconut curry foam

BARBUE

P 34,50

Pan-seared brill fillet with Provençal risotto, roasted leek, and dashi beurre blanc

FILET DE BŒUF

P 41,50

Beef fillet, textures of peas, Jerusalem artichoke, and chanterelle sauce

DESSERT

DÉLICE DE FINANCIER

12,50

Financier, banana, caramel, and Dulcey ice cream

ASSORTIMENT DE FROMAGES

24,50

Selection of cheeses with apple syrup, walnut, grapes, and spiced raisin bread

DAME BLANCHE

13,00

Vanilla ice cream with crispy chocolate dessert, whipped cream and warm chocolate sauce

SIDE DISH

PORTION DE FRITES

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

POMMES DE TERRE

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

SALADE

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

CHEF'S MENU

3 courses €59,5

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

Wine pairing 26.00
Available from 18:00 to 21:00.

COQUILLES SAINT-JACQUES

Seared scallops, celeriac, little gem, hazelnut, basil, and dashi beurre blanc

STEAK TARTARE

Steak tartare, crispy potato, black garlic, and Comté foam

ENDIVE

Chicory salad, crispy potato, black garlic, and dashi beurre blanc

FLÉTAN

Halibut, Provençal risotto, roasted leek, and tomato foam

FILET DE BŒUF

Beef fillet, textures of peas, Jerusalem artichoke, and chanterelle sauce

RISOTTO

Provençal risotto, textures of peas, Jerusalem artichoke, roasted leek, and tomato foam

DÉLICE DE FINANCIER

Financier, banana, caramel, and Dulcey ice cream

ASSORTIMENT DE FROMAGES

Selection of cheeses with apple syrup, walnut, grapes, and spiced raisin bread
Supplement.....9,50

DAME BLANCHE

Vanilla ice cream with crispy chocolate dessert, whipped cream and warm chocolate sauce



A supplement may apply for alterations to the menu.
Naturally, we will accommodate allergies and dietary requirements.