

Bistro
FRANCIS
BREAKFAST.
LUNCH
&
DINNER.

3 course menu 62,50 4 course menu 84,50

AMUSE DU CHEF

ENTRÉES

SAUMON FUMÉ

Smoked salmon, wakame, sea samphire,
basil with a hollandaise foam

PLAT INTERMÉDIAIRE

CRÉATION DES CHEFS

Changing intermediate dish based on seasonal products,
freshly prepared daily by our chefs

PLATS PRINCIPAUX

BAVETTE

Slow-cooked yellow turnip, shiitake, parsnip
textures and a rich meat jus

Available as a supplement: fries, potato
mousseline or a fresh salad

DESSERT

TARTELETTE AU CAFÉ

Tartelette filled with mascarpone and coffee mousse,
chocolate crisp, amaretto syrup and tiramisu ice cream



For modifications, a supplement may be charged.
Of course, we take allergies and dietary preferences into account