

POUR LE PLAISIR

SUMMER OYSTERS FROM OOSTERSCHELDE (NL)
No. 2 - 6 PCS 25€

PINZGAUER „FAKE SNAILS“
BEEF FILLET TIPS GRATINATED WITH AUSTRIAN MOUNTAIN CHEESE
AND HERBED BUTTER 19€

CREVETTES ROSE (MADAGASCAR ORGANIC) & AIOLI 25€

BRESAOLA (ITALIAN BEEF-HAM)
WITH PARMESAN CHEESE & LIME DRESSING 26€

STEAK TARTARE OF CHAROLAIS-BEEF
WITH POTATO CHIPS 33€

MINCED NEW MATIE (YOUNG HERING)
WITH ICED CUCUMBER SOUP 24€

STARTERS

TERRINE OF FOIE GRAS
WITH JELLIED SAUTERNES & BRIOCHE 42€

TATAKI OF BEEF WITH SESAME WITH MINCED SAN MARZANO TOMATOES, SUNDRIED
TOMATOES AND TERIYAKI SAUCE 29€

MEDALLIONS OF LOBSTER WITH MINCED AVOCADO
& CARPACCIO OF BEET ROOT 36€

SAUTEED SCALLOPS
WITH CAULIFLOWER CRÈME & CARAMELIZED PLUMS 32€

TATAKI OF YELLOWFIN TUNA
WITH A RELISH OF MANGO & CHILIES, CRYSTAL SOY SAUCE 29€

ROASTED QUAIL
WITH HARICOT VERT-SALAD & SHERRY DRESSING 27€

CEVICHE OF GILTHEAD SEABREAM
WITH LIME-COCONUT-MILK, PINEAPPLE & RED ONIONS 31€

SAUTEED FILLETS OF SARDINE WITH TABOULÉ-SALAD 20€

SOUPS

BOUILLABASSE MARSEILLAISE
WITH ROUILLE, GRUYÈRE & CROÛTONS 22€

RED GAZPACHO (COLD VEGETABLE SOUP) WITH LOBSTER & WATERMELON 28€

CREAMED CHANTERELLES SOUP WITH SESAME CRUNCH 18€

VEGETARIAN

TATAR OF TOMATOES (SAN MARZANO AND SUNDRIED TOMATOES) WITH
SPUME OF PARMESAN CHEESE, MOZZARELLA & ROSEMARY-THYME-PUFF PASTRY 25€

GRATINATED GOAT CHEESE WITH CARPACCIO OF BEET ROOT
AND BELUGA LENTILS-SALAD 24€

RED GAZPACHO (COLD VEGETABLE SOUP)
WITH WATERMELON & FRESH GOAT CHEESE 23€

LINGUINI WITH FRESH CEP MUSHROOMS A LA CREME
SMALL 29€ LARGE 39 €

SPINACH GNOCCHI WITH MASH OF PEA, FRESH PEAS,
CHANTERELLES AND SPUME OF MUSHROOM 25€

"BEET WELLINGTON"
BEET ROOT BAKED IN PUFF PASTRY
WITH SMOKED CELERY MASH & CHANTERELLES 29€

MAIN DISHES

BRAISED CALF'S TONGUE WITH MASH OF POTATO AND PORT WINE GRAVY 34€

FILLET OF CHAROLAIS BEEF
WITH FRESH CHANTERELLES, GREEN ASPARAGUS & FONDANT-POTATOES 49€

CUTLET OF VEAL OF NORMANDY SUCKLING CALF WITH CROTTIN DE CHAVIGNOL (GOAT
CHEESE) WRAPPED IN FILO PASTRY & CIDER GRAVY 49€

FILLET OF PIKE PERCH
WITH BROWN-BUTTER-CELERY-RAVIOLI & SORREL SAUCE 47€

FILLET OF ATLANTIC OCEAN, WILD-CAUGHT TURBOT
WITH MASH OF CARROT, SAUTEED ARTICHOKE & BEURRE BLANC 52€

FILLET OF SEA BASS
WITH RED CHARD AND BASIL SAUCE 46€

STUFFED BRESSE-GUINEA FOWL
WITH CRAYFISH SAUCE & RED CAMARGUE RICE 42€

SADDLE OF LAMB WITH
SMALL PEPPERS, MASH OF PEPPERS,
PISTACHIO-POTATO-CROQUETTE & SAGE GRAVY 46€

DESSERTS

BERGAMOT SORBET
WITH SPARKLING ELDERFLOWER-VERJUS 11€

RED CURRANT CAKELET WITH HAZELNUT-BISCUIT,
CHOCOLATE-GANACHE & RED CURRANT-ICE CREAM 18€

PEACH-RAVIOLI
WITH A RAGOUT OF APRICOTS AND VANILLA-APRICOT-SORBET 16€

CRÈME BRÛLÉE WITH BLACK CURRANT SORBET 15€

'PAVLOVA' - MERINGUE WITH FRESH STRAWBERRIES
& RASPBERRY SORBET 16€

SELECTION OF FRENCH CHEESE 18€