



PENDING

Cornet of cooked meats <i>Chorizo, makila, andouille</i>	9.00
Bayonne ham <i>24 months matured</i>	14.00
Semi preserved Foie gras	18.50
Iberico bellota ham <i>24 months matured</i>	20.00

HOUSE SPECIALITIES

Filet of beef Wellington <i>Foie gras and shallots confit</i>	35.00
Classique beef Tartare <i>Hand cut, french fries, salad</i>	19.50

VEGETARIANS DISHES

Pumpkin (starter) <i>Warm roasted pumpkin salad, arugula, parmesan & hazelnut dressing</i>	13.50
Risotto (main) <i>Mushrooms & parmesan cheese risotto</i>	16.50

FRESH FROM THE MARKET

3 courses lunch menu <i>Served from monday to friday</i>	22.50
--	-------

Please, let us know if you have any food allergies. Informations relating to the allergen content of our dishes is available in request.

NET PRICES ARE IN EUROS AND INCLUDE SERVICE

« Maître restaurateur » since April 18th, 2014



STARTERS

BEEF <i>Tataki rump steak, thai red cabbage coleslaw</i>	15.50
Crab <i>Crispy crab roll, tomato and ginger jam, fresh coriander</i>	16.50
Mushrooms cappucino <i>Mushrooms soup, smoked duck magret slices and pine nuts</i>	13.50
Octopus <i>Octopus & chestnut salad, bacon, barbecue sauce</i>	14.50

MAIN COURSES

Confit veal chuck to share, blanquette sauce with mustard	59.00
Cod <i>« A la plancha », fish stock with fresh herbs and autumn vegetables</i>	28.00
Duck breast <i>Sweetcorn & tandoori cream, carrots, chimichurri with pomegranate</i>	28.50
Tuna <i>« A la plancha », pan-fried mushrooms, celeriac and truffle tapenade cream</i>	29.00
Rump of veal <i>Butternut squash cream, glazed vegetables, citrus sauce</i>	28.00

DESSERTS AND CHEESES

Rice pudding <i>Homemade rice pudding, salted butter caramel</i>	10.00
Chocolate <i>Soft chocolate cake, chocolate streusel & cream, hot chocolate with tonka bean</i>	11.00
Vanilla <i>Vanilla macaron with caramel and vanilla cream, pecan nuts</i>	10.00
Pineapple & lime <i>Crispy coconut biscuit, pineapple & lime cream and pineapple tartare</i>	11.00
Organic sorbets <i>Strawberry, passion fruits, lemon, mango, raspberry</i>	8.50
Rum baba to share <i>Served with stewed apples & whipped cream</i>	18.00
Selection of ripened cheeses from Delphine	11.00

Menu 48 € - Choose a starter, a main course and a dessert