

Starters

<u>Onion Soup</u>	8,50
<i>Classic French onion soup served with a cheese crouton</i>	
<u>Escargots Bourguignon</u>	
<i>½ dozen</i>	10,00
<i>1 dozen</i>	17,50
<u>Carpaccio</u>	13,50
<i>Beef carpaccio, sliced by hand, served with pesto, tomato and panna cotta of Grana Padano</i>	
<u>Optional: Fine grated duck liver</u>	3,50
<u>Bouillabaisse</u>	15,00
<i>Fruits de Mer with bouillon, sea fennel, rouille and croutons</i>	
<u>Swordfish</u>	14,50
<i>Cold marinated with lime vinaigrette and lobster mayonnaise</i>	
<u>Steak Tartare</u>	13,50
<i>Tartare of beef served with red chicory, krupek of tapioca and crème of egg yolk</i>	
<u>Beetroot & Couscous</u>	12,75
<i>Beetroot filled with pearl couscous, ricotta and seeds crackers</i>	
<u>Shellfish</u>	daily price
<i>Daily changing fresh shellfish dish</i>	
<u>Oysters</u> – French creuses – Normande no. 3	
<i>Classic serving with lemon and mignonette</i>	½ dozen - 16,50 / A piece 2,75
<i>Gratin with panko and Grana Padano</i>	½ dozen - 18,00 / A piece 3,00
<u>Charcuterie</u>	
<i>A selection of cold cuts, also available as individual dishes.</i>	
	Petite 12,50
	Grande 19,50
Pâté de Campagne	4,00
<i>Homemade French country style paté</i>	
Jambon de Bayonne	5,00
<i>Dried ham from the south of France</i>	
Canard fumé	5,00
<i>Smoked duck breast</i>	
Saucisson au poivre	4,75
<i>Pepper sausage</i>	
Rillettes de poulet	4,75
<i>Confit of chicken</i>	

Salads

Salad Orecchiette

Salad with burrata, Taggiasca olives and sundried tomatoes

Petite 12,50

Grande 17,50

Salad Verte

Salad with legumes, feta and roasted chick peas

Petite 11,50

Grande 16,50

Main courses

Bavette

A tender piece of beef steak, grilled on the Big Green Egg with pumpkin, pickled onion and jus de veau with vadouvan

25,50

Optional: Duck liver torchon

4,50

Pork cheek

Slow cooked pork cheek with brioche, parsnip and hazelnut

23,50

Skate wing

Skate wing baked in dairy butter with green vegetables and eel-beurre blanc sauce

23,50

Steak Tartare

Classic steak tartare (raw), prepared at your table

21,00

Poussin

Whole chicken roasted in the oven on herbs and baby potatoes

23,50

Salmon

Salmon "en papillote" with garlic, lime en red pepper, served with little gem

23,50

Camembert

Out of the oven with maple sirup, olive oil crackers and roasted sweet potato

18,50

Viande du jour

Meat dish of the day

daily price

Poisson du jour

Fish dish of the day

daily price

Menu du chef

3-course diner – 39

Wine pairing ½ glass 11 / Per glass 19

4-course diner – 48

Wine pairing ½ glass 14 / Per glass 25

5-course diner – 57

Wine pairing ½ glass 18 / Per glass 32

Menu du chef can only be ordered per table. The chef takes dietary requirements or allergies into account.