

## *Three-course menu*

**Melee of swordfish / beetroot / Granny-Smith apple**

Ponzu vinaigrette / rapeseed oil / salicornia

**Or**

**Ciabattina / Pastrami / Burrata mousse / fig / balsamic vinegar**

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**Bass with sautéed garlic & pine nuts**

Chimichurri sauce / pan-fried gnocchi

Candied tomato emulsion

**Or**

**Roasted tomahawk pork**

Mashed potato / ricotta / tomato caviar / chives

Prune chutney & balsamic vinegar

Porto sauce

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**Chocolate / hazelnut biscuit**

Lemon & blackberry cream

**Or**

**Roasted peach from the vine**

Caramel honey / blackcurrant / verbena / crumble

Almond milk ice cream

**32,00 € for 2 courses** (starter - main course, or main course - dessert)

*45,00 € with the Wine selection*

**42,00 € for 3 courses** excluding drinks

*63,00 € with the Wine selection*


**55,00 € for 4 courses** excluding drinks

*82,00 € with the Wine selection*

## À la carte...

### Starters

- ❖ Melee of swordfish / beetroot / Granny-Smith apple 18,00 €  
Ponzu vinaigrette / rapeseed oil / salicornia
  
- ❖ Ciabattina / Pastrami / Burrata mousse / fig / balsamic vinegar 16,00 €
  
- ❖ Mackerel & Oriental radish 17,00 €  
Spring onions / rice vinegar / coriander / canola  
Coriander mayonnaise / avocado tempura
  
- ❖ Duck foie gras & wild peaches of different textures  20,00 €  
Wild peach & shallot chutney  
Wild peach carpaccio & lemon thyme
  
- ❖ Herb shortbread  17,00 €  
Parsnip & almond hummus  
Preserved pears / parsnip  
Smoked paprika oil / Granny Smith apple

 *Chef Lionel's specialty*


## *Vegetarian dishes*


- ❖ Open ravioli 18,00 €  
Chard / carrots / girolle mushrooms / marrow oil  
Noilly Prat sauce & coriander

## *Fish*


- ❖ Bass with sautéed garlic & pine nuts 27,00 €  
Chimichurri sauce / pan-fried gnocchi  
Candied tomato emulsion
- ❖ Fillet of roasted salmon / fennel 26,00 €  
Cockles / scampi / baby potatoes  
Garlic mayonnaise croutons  
Cream of shellfish with pastis


## *Meat*

- ❖ Roasted tomahawk pork 25,00 €  
Mashed potato / ricotta / tomato caviar / chives  
Prune chutney & balsamic vinegar  
Porto sauce
- ❖ Roasted duck breast / parsnip mousseline 27,50 €  
Girolle mushroom stew / hazelnut / bacon  
Dauphine potatoes  
Meat juices with hazelnut oil
- ❖ Grilled Angus steak  35,00 €  
Autumn vegetables / French fries  
Sauce with truffle sprinklings

 *Chef Lionel's specialty*

## *Desserts*

- ❖ Assortment of local and foreign cheeses 13,00 €
  
- ❖ Chocolate / hazelnut biscuit 11,00 €  
Lemon & blackberry cream
  
- ❖ Roasted peach from the vine 12,00 €  
Caramel honey / blackcurrant / verbena / crumble  
Almond milk ice cream
  
- ❖ Samba flower marinated pineapple / kalamansi cream  12,00 €  
Lemon & violet ice cream
  
- ❖ Quark cheesecake with zests of lime 12,00 €  
Variations on blackcurrant
  
- ❖ Gourmet Coffee or thee 11,50 €
  
- ❖ Gourmet Champagne 18,00 €

 *Chef Lionel's specialty*

## *Kids' menu*

"Chimay" cheese croquette / baby greens / Ardennes ham

*Or*

Wraps smoked salmon / Isigny cream / Lettuce

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Fish & Chips

*Or*

Roast chicken breast / chips / compote / gravy

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Duo of sorbets or ice cream

*Or*

Brownies with hazelnuts & vanilla ice cream

**25,00 €** for 3 courses, excluding drinks

**18,00 €** for 2 courses, excluding drinks

*This menu is intended for children under 12 years old*