

Three-course menu

Pollock ceviche

Lime / red onion / coriander / corn / coconut milk
Garlic bread & coriander pesto

Or

“Heart of beef” cold tomato soup

Ciabattina / warm burrata with pesto / Bresaola
Balsamic caviar

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Pan-fried umberfish

Cream of cauliflower & roasted chunks in chorizo oil
Chorizo & seaweed croquette
Carrot juice escabeche style

Or

Roast duck breast

Carpaccio of Charentais melon
Carrot mousseline / vegetable wok
Brown juice with oriental spices

+++++

Cherry and raspberry combination

Light hibiscus cream
Raspberry crumble / red fruit sorbet

Or

Poached peach / honey cream

Peach & verbena compote
Hazelnut crumble

37,00 € for 2 courses (starter - main course, or main course - dessert)

50,00 € with the Wine selection

47,00 € for 3 courses excluding drinks

68,00 € with the Wine selection

60,00 € for 4 courses excluding drinks

87,00 € with the Wine selection

4-course menu available from 18:30 to 20:00

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Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.

À la carte...

Starters

- ❖ Pollock ceviche 18,00 €
Lime / red onion / coriander / corn / coconut milk
Garlic bread & coriander pesto

- ❖ “Heart of beef” cold tomato soup 18,00 €
Ciabattina / warm burrata with pesto / Bresaola
Balsamic caviar

- ❖ Thai-style beef tartare 19,00 €
Crunchy Asian salad
(+5,00 € in main course)

- ❖ Cod carpaccio gravlax style 18,50 €
Curry vinaigrette / granny apple / kohlrabi / radish
Pickle gel / peanut crisp

- ❖ Green asparagus mille-feuille 19,00 € 
Tomato compote / basil / olive oil / balsamic
Espuma burrata

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Vegetarian dish


- ❖ Risotto from Fregola Sarda “Primavera” 22,00 €
Peas / asparagus / cauliflower / green beans
Candied tomato emulsion

Fish

- ❖ Pan-fried umberfish 28,00 €
Cream of cauliflower & roasted chunks in chorizo oil
Chorizo & seaweed croquette
Carrot juice escabeche style
- ❖ Half sole / whole sole, roasted 24,00 € / 34,00 €
Zucchini and mushroom salpicon
“Cork” potatoes
Fumet emulsified with citrus

Meat

- ❖ Roast duck breast 27,00 €
Carpaccio of Charentais melon
Carrot mousseline / vegetable wok
Brown juice with oriental spices
- ❖ Roasted pork medallion 26,00 €
Asparagus Risotto
Grana Padano emulsion / red wine sauce
- ❖ Grilled Angus steak 36,00 € 
Saisonal vegetables / French fries
Brown juice with chopped truffles


 *Chef Lionel's specialty*

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Desserts

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| ❖ Assortment of local and foreign cheeses | 14,00 € |
| ❖ Cherry and raspberry combination
Light hibiscus cream
Raspberry crumble / red fruit sorbet | 13,00 € |
| ❖ Poached peach / honey cream
Peach & verbena compote
Hazelnut crumble | 12,00 € |
| ❖ Samba flower marinated pineapple
kalamansi cream
Lemon & violet ice cream | 12,00 €  |
| ❖ White chocolate & lime cheesecake
Breton biscuit crumble / blueberry in various textures | 13,00 € |
| ❖ Gourmet Coffee or thee | 13,50 € |
| ❖ Gourmet Champagne | 18,50 € |

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Tomato mozzarella
Pesto & grissini

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Fish & Chips

Or

Roast chicken breast
Chips / compote / gravy

+++++

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

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