

STARTERS

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| <i>Fine de claire</i> oysters with plankton caviar and shallot vinaigrette. (Per unit) | 5,50€ |
| Reduced Port-wine with rochefort cheese <i>crème brûlée</i> . Served with grape and celery crudités ... | 14€ |
| Our caprese salad | 14€ |
| Scallops au gratin with lime hollandaise sauce. Served with different cauliflower textures | 22€ |
| Artichoke mellow rice with glazed sweetbreads and a touch of lemon thyme | 17€ |
| Beetroot <i>vichyssoise</i> with a dill emulsion | 12€ |

FISH AND SEAFOOD

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| Slow-cooked sole with lemon and saffron puree | 20€ |
| Grilled octopus with candied mushrooms, sea fennel and a wild asparagus salad | 23€ |
| Sea bass over a quinoa medley. Served with squid tagliatelle and peas | 23€ |

SELECT MEATS

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| Lamb loin in an almond and rosemary crust, served with corn puree and vegetable cous-cous ... | 23€ |
| <i>Chateaubriand</i> with mixed fried potatoes and béarnaise sauce (min. 2 people) | 33€ |

DESSERTS

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| Orange sorbet Rum, jelly, toffee and coffee powder | 6€ |
| Chocolates with passion | 8€ |
| Raspberry cheesecake mousse with candied almonds and apple sorbet | 7€ |
| Assortment of cheese from our selection | 8€ |

VAT included | Gluten-free