

Cocktails

Aperol Spritz

Aperol, prosecco, soda water

14

Negroni

Gin, Campari, Vermouth.

18

Dry martini

Gin, Vermouth.

18

Citronnade maison

Lemon, mint, sugar.

9

Taxes and services included

Net prices in Euros

Payments accepted : Espèces, Visa, Mastercard, American Express



Starters

Green and white asparagus Hollandaise sauce, trout roe, crispy bread, chives	22
Paté en croute Guinea fowl, morel mushroom, Dijon mustard, cornichons, parsley	18
Cold smoked salmon Citrus, cucumber, mâché salad, green beans, vinaigrette	20
Zucchini flowers Tempura fried zucchini flowers, herb cream cheese, espelette chili	16

Main

Duck leg confit Cassoulet, merguez, soffritto, white beans, kale (Origin France)	35
Grilled lamb chops Grilled lamb chops, ratatouille, crispy rosemary potatoes, aioli (Origin France)	38
Steak au poivre 250g Rib-eye, pepper sauce, garden salad, french fries (Origin Poland)	42
Barbecue cabbage Polenta, creamy mushroom bouillon, crispy oyster mushroom	35
Catch of the day Spicy escabeche, zucchini, capers, ratte potatoes	42

Dessert

Pain perdu Homemade vanilla ice cream, caramel sauce	15
Chocolate cake Whipped cream	12
Home made ice cream Vanilla / Chocolate	6
Home made sorbet Blood orange	5



Menu du chef

Amuse-bouche

Toast Skagen - Creamy Swedish prawn salad

White asparagus

Cold smoked salmon, poached egg, dill mayonnaise

Lamb cutlets

Ratatouille, crispy rosemary potatoes, aioli

Chocolate cake

Whipped cream

85€

