

Lunch / €69
Only for lunch , not on holidays

Plate charcuterie

Starter, maincourse + dessert

Extra dish + €18

Cheese instead of dessert +€16

Cheese and dessert +€22

All-in formule

(2 glasses of wine , water and coffee)

+ / €36

Menu 4 courses / €111

2 starters + maincourse +Dessert

Cheese instead of dessert +€16

Cheese and dessert +€22

WINE FORMULES

Sans Cravate

Pairing wines €49/pp

1 glass per course

*Beer with cheese

*Surprising newcomers, mostly
young wines,*

our faithful formula since day

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Avec Cravate

Pairing wines €89/pp

1 glass per course

* Beer with the cheese

*Selection made by Henk
the new big boys of tomorrow*

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*Sometimes wines that have
had some bottle maturation*

OUR MENU

SARDINES

freshly marinated sardines

green bean and pea salad

pea purée and coulis with mint and spring onion

ASPARAGUS

asparagus wrapped in rhubarb “meunière”

beurre blanc , mousseline with verbena

extra Norwegian Langoustine + €35

TURBOT

gently cooked turbot

cassoulet with saffron, spicy tomato coulis

béarnaise with cockles

OR

LAM “Lozère”

stuffed saddle of lamb roasted on our spit

galette with aubergine, onion and wild garlic

aubergine and olive cream

STRAWBERRY

Garigette strawberries in their own juice

“tartine Russe” with lime and green tea

mascarpone sorbet

OR

CLASSIC OF THE MOMENT

OR/ AND

ASSORTIMENT OF CHEESE

**Since there is no glass of wine to pair with an assortment of different cheeses,
we prefer a high-quality beer
If you do prefer a glass of wine, we will serve you the same as with your main course.*

Please report any allergies to the person in charge