

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

VEAL TARTARE

hand chopped veal tartare, smoked sardines

green bean and pea salad

pea purée and coulis with mint and spring onion

“NOIRMOUTIER” POTATO

Noirmoutier baby potatoes with a seaweed crust

beurre blanc with almond milk and Oscietra caviar

verbena cream, fresh almonds

Supplement: Norwegian langoustine + €35

ROUGET BARBET “COLBERT”

rouget in a crispy coating with nduja

vierge sauce

OR

CANETTE “MAISON GARAT”

Basque duck, roasted rosé

croquette with confit leg and mustard salad

artichoke cream with citrus, natural gravy

STRAWBERRY

Mara des bois 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