

Lunch / €55

Only during lunch, not on holidays

Charcuterie plate

Starter, main course & dessert

Extra dish + €15

Cheese instead of dessert + €13

Cheese and dessert + €18

All-in formula

(2 glasses of wine, water and coffee) +€29/p

4 course menu / €95

2 starters, main course & dessert

Cheese instead of dessert + €13

Cheese and dessert + €18

Pairing wines €49/p

1 glass each dish

Saturday evening menu / €119

Appetizers, 4 courses & dessert

Cheese instead of dessert + €13

Cheese and dessert + €18

Pairing wines €49/p

1 glass each dish

3 course menu / €119

À la carte

Starter, main course & dessert

Scallops and sauerkraut

Crispy fried scallop

Whelks & caricoles

Sauerkraut in fresh green gravy

OR

A tribute to Paul Bocuse

Truffle soup VGE

Consommé of oxtail & foie gras

Truffle baked under its crust

Turbot Dugléré

Gently cooked fillet of turbot

Parisian mushrooms, shallot & tomato fondue

Parsley potatoes

OR

Veals sweetbread Albufera

Fried in salted butter

Morels and chicory

Glazed macaroni with parmesan and truffle

Dessert of the day

OR

Assortiment of cheese + €13

Pairing wines €39/p

2 exclusive wines selected by Casimir

Accompanies your starter & main course