

## Lunch / €59

*Only during lunch, not on holidays*

### Charcuterie plate

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#### Starter, main course & dessert

Extra dish + €15

Cheese instead of dessert + €15

Cheese and dessert + €20

#### All-in formula

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

## 4 course menu / €98

#### 2 starters, main course & dessert

Cheese instead of dessert + €15

Cheese and dessert + €20

#### Pairing wines €49/p

1 glass each dish

## Saturday evening menu / €119

#### Appetizers, 4 courses & dessert

Cheese instead of dessert + €15

Cheese and dessert + €20

#### Pairing wines €49/p

1 glass each dish

## 3 course menu / €129

*À la carte*

Starter, main course & dessert

### Scallops

Raw in carpaccio

Vinaigrette with sherry and almond milk

Raw cepes salad

OR

### Sauerkraut maison

Homemade sauerkraut prepared in champagne

Garnished with mortadella and confit pork cheek

Supplement with the truffle (10 g) + €60

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### Turbot and whelks

Steamed turbot fillet, shells and whelks

Sauce of watercress and garlic cream

Leek gratin

OR

### Hare

Baked on the carcass in harlequin sauce

Millefeuille of celeriac and pumpkin

Almond croquettes

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### Dessert of the day

OR

Assortiment of cheese + €15

#### Pairing wines €46/p

*2 exclusive wines selected by Casimir*

*Accompanies your starter & main course*