PER TABLE:
THIS MENU WILL NOT BE SERVED ON FRIDAY AND SATURDAY EVENINGS:
PP 99.00 EUROS – WITH WINE SELECTION: PP 148 EUROS

Sliced of veal quasi with hazelnut oil, beef teriyaki with raspberry vinegar, crispy quinoa, cress, Gruyere from the Alpes

Pan fried mackerel, fregola sarda tostata with tarragon, crustacean juice with kalamansi

Brest of cockerel with fine Champagne sauce, stuffed endives with lentins de chêne mushrooms

Mixed Exotic Fruits with Peppermint, Light Malibu Coconut Mousse and Calcutta Tea

PER TABLE: LAST ORDERS: 13 H AND 21 H
5 DISHES MENU: PP 152.00 EUROS – WITH WINE SELECTION: PP 219.00 EUROS
6 DISHES MENU: PP 209.00 EUROS – WITH WINE SELECTION: PP 284.00 EUROS
7 DISHES MENU: PP 258.00 EUROS – WITH WINE SELECTION: PP 343.00 EUROS

Tartar and mid cooked fillet of barbet red mullet with coriander and Sumac, guacamole with wasabi and Espelette pepper

Ravioli of scallops from Dieppe and flat oyster from Zeeland, shells and consommé with lemongrass and green anise seeds

❄ Winter vegetable cannelloni with truffle from the Vaucluse, melted fondue with thyme flower

Roasted brill, bouillabaisse juice with sea urchin butter, wild mushrooms, capers, parsnip (min. 2 persons)
or / and ❗
Deer hind with smoked pepper, fricassee of red cabbage spiced with Cabernet, crispy salsify with gingerbread and arabica

Pear poached with vanilla Bourbon, its juice with star anise and lemon balm, soft biscuit with almonds and Williamine sorbet

WARM CHEESE: Vacherin fribourgeois, pickles and red onions jelly, ham from the Ardennes, dices of charlotte potatoes
(to order at the beginning of the meal, + 18,00 euros pp, minimum 2 persons)

SERVICE AND TAXES INCLUDES
JANUARY 2020

Please advise us of any allergies or specific food restrictions.