

OUR MENUS

Summer 2025

Textures of tomatoes with basil, granita of our Kombucha with yuzu,
Cabriolait and Merx gekruide cheeses

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Hand-chopped beef tenderloin, fine smoked broccoli purée, black garlic, soya
Caviar supplement Oscietra Special Selection (10gr) 25,00 €

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Pan-fried white halibut, lacquered aubergine with miso, aioli, spider crab coulis

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6/7 Fillet of sea bass, mussels on the Kamado, fennel, beurre blanc with star anise flower

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7 Breton lobster, summer truffle, open claw ravioli with kalamansi,
onion compote with lemon verbena

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Suprême of royal quail, pan-fried duck foie gras, chanterelles, almonds, raspberry vinegar

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A variation on apricot and wildflower honey

5 course menu : pp 185,00 €
with wine selection (1 glass per course) : pp 260,00 €
Last order 20h30

6 **6 course menu :** pp 215,00 €
with wine selection (1 glass per course) : pp 300,00 €
Last order 20h15

7 **7 course menu :** pp 250,00 €
with wine selection (1 glass per course) : pp 340,00 €
Last order 20h00

Service and Taxes included

Please advise us of any allergies or specific food restrictions.
For the respect of our teams, we close our house at 00:15 am

ANY CHANGE TO A MENU WILL INCUR A SURCHARGE