

Kingfish lobster black sesame shallot	16
Steak tartare egg yolk olive pearls brioche	16
3 preparations of avocado tempura wasabi cream carpaccio V	14
Pumpkin soup red curry bean sprouts celery V	10
Parsnip soup broccoli mustard croutons V	10
King prawns vadouvan cantaloupe melon avocado	14
Deer carpaccio parmesan celeriac hazelnut oil	16
Spanakopita feta spinach wantan V	14
Duck carrot cream bimi gravy of red wine	31
Seabass miso langoustine red beet	29
Deer cream of cauliflower romanesco red beet	34
Risotto parmesan green asparagus fennel V	27
Tournedos celeriac puree vegetables from our garden jus de veau	34
Cereza lemon curd lime gel meringue	12
Cantuccini orange vanilla ice cream	12
Chocolate mousse ganache hazelnut	12
3 or 5 cheeses date bread syrup	12 / 15
Homemade friandises (3 pieces)	6

SIDES

Bread butter olive oil	4
French fries mayonnaise	5
Green salad garden herbs	5
Stewed pears cinnamon	4

Chef's Tasting menu 4 or 5 courses	55 / 65
Chef's Vega Tasting menu 4 or 5 courses	55 / 65
Wine pairing 4 or 5 courses	32 / 40

*Dishes with a V are vegetarian or can be made vegetarian.
We are happy to advise you on any allergens or diets,
or to adjust the portion sizes for our little guests.
Prices in euros. Taxes included.*