

« Market menu »

Lunchtime only, Monday to Friday,
on the first floor.

STARTER - MAIN - DESSERT at €34
STARTER - MAIN or MAIN - DESSERT at €28

STARTERS

Roasted cauliflower ~ fish roe sauce ~ green curry

Lentils salad ~ cockles ~ marinara vinaigrette

Mushrooms cream soup ~ smoked bacon ~ hazelnuts

MAINS

Like a fish brandade

Filet mignon ~ pressed celeriac ~ old balsamic reduction

Bird's tongues risotto ~ vegetables ~ brown bone juice

DESSERTS

Granny Smith apple tart -aneth

Baba ~ coffee ~ orange

Like a mystery ~ vanilla ~ caramelised pears



Prices are net, including VAT and service.

« À la carte »

Evening only, Monday to Friday,
on the ground floor

STARTERS

Abalone ~ cauliflower ~ marjoram, €29

Mackerel ~ potato ~ 'Sturia caviar', €29

Sturgeon ~ onion ~ soubise sauce, €24

Risotto ~ « tuber melanosporum » truffle ~ parmesan, €35

MAINS

Scallops ~ truffles ~ poultry jus, €38

Red mullet ~ cockles ~ juice like a soup, €39

stuffed Guinea fowl ~ confit legs and potatoes, €39

Veal chop ~ truffle purée ~ Périgieux sauce, 82€ for 2 people

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Citrus fruit ~ meringue ~ tagetes, €17

Pear ~ gianduja ~ black tea, €18



Prices are net, including VAT and service.