

« Bistronomic market menu »

Lunchtime only, Monday to Friday.

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

STARTERS

Fish terrine ~ bisque vinaigrette ~ Lemon confit

Tuna tartare ~ beetroots ~ horseradish cream

Coco beans salad ~ cockles ~ marinière vinaigrette

MAINS

Catch of the day ~ leeks ~ vegetable sauce

Filet mignon ~ potatoes terrine ~ gravy sauce

Spelt risotto ~ vegetables ~ parmesan cheese

DESSERTS

Praline, coffee and chocolate eclair

Iced nougat ~ exotic jelly

Strawberry tart ~ tonka crème brûlée



Prices are net, including VAT and service.

« Gastronomic dishes à la carte la carte »

Evening only, Monday to Friday,
on the ground floor

STARTERS

Red tuna ~ green asparagus ~ hollandaise sauce, €27

Sea bass ~ artichoke ~ Sturia caviar, €29

Sturgeon ~ onion ~ juice from a soup, €24

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

MAINS

Lobster ~ calf's head ~ Sauternes sauce, €41

Pollack ~ orange endives ~ flat oysters, €38

Duck pie ~ confit legs ~ red cabbage reduction, €39

Beef ~ foie gras ~ Perigueux sauce, €42

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Citrus fruit ~ meringue ~ tagetes, €17

Strawberries ~ elderflower liqueur ~ voantsy periphery pepper, €18



Prices are net, including VAT and service.