



MENU



STARTER

CREAM OF PARSNIP SOUP

Hazelnut oil, roasted hazelnuts

7.5 €

STARTER OF THE DAY

Today's little surprise...

8 €

PERFECT EGG

Cream of cep mushrooms,
parmesan crumble

9.5 €

POACHED PEAR IN RED WINE

Dried duck breast with foie gras filling

11 €

SEMI-COOKED FOIE GRAS

Seasonal fruit chutney with brioche bread

13 €

MAIN DISH

RICOTTA GNOCCHI

Rocket, pumpkin cream

16 €

CONFIT PORK BELLY

Creamy celery soup, glazed
carrot tops

17 €

CHEF'S SPECIAL OF THE DAY

More surprises await !

18.5 €

BLACK ANGUS BEEF BURGER

Onion confit, melted cheddar and
summer truffle

21 €

BEEF FILLET

Mashed potatoes, meat juices

23 €

ROASTED PRAWNS

Black rice risotto, prawn bisque

24 €

DESSERT

PEAR AND RED FRUIT CRUMBLE 6.5 €

Yoghurt ice cream

APPLE TATIN 7 €

Salted butter caramel

DESSERT OF THE DAY 7.5 €

The grand finale...

NOUGAT ICE CREAM 8 €

Red fruit coulis

CHOCOLATE LAVA CAKE 8.5 €

The most indulgent possible !

FIG TART 9.5 €

Homemade vanilla whipped cream



All prices include tax and service
If you have any allergies, our staff will be happy to advise you about ingredients.