

EXEMPLE MENU - LUNCH

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

*Dear Guest,
If you book for 5 or more guests we always serve our Carte Blanche Menu.*

SNACKS

OYSTER SPECIAL, VERJUS, SHALLOT
6€

OYSTER SPECIAL, BEURRE BLANC, BACON
7€

FOCACCIA, SALTED BUTTER
6€

STARTERS

**NORMANDY SCALLOPS,
JERUSALEM ARTICHOKE, BLACK WALNUT**
17€

**SAVOY CABBAGE, AUBERGINE,
BLACK GARLIC, AUTUMN TRUFFLE**
24€

MAIN

**HALIBUT, SUPREME SAUCE,
NORTH SEA SHRIMPS, LETTUCE**
34€

GNOCCHI, BELL PEPPER, COURGETTE, BASIL
24€

DESSERT

CHEESE SELECTION
14€

FOCACCIA ICE CREAM, PEAR
10€

CARTE BLANCHE (5 COURSES) 73€
LUNCH MENU (3 COURSES) 45€

WINE PAIRING (5 GLASSES) 40€

SUPPLEMENT CHEESE 14€

SOIRÉE