

## EXEMPLE MENU - DINNER

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 VERJUS, SHALLOT**

6€

**OYSTER SPECIAL, BEURRE BLANC, BACON**

7€

**FOCACCIA, SALTED BUTTER**

6€

### STARTERS

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

17€

**LANGOUSTINE, KOOLRABI, GREEN TOMATO**

19€

**HISPI CABBAGE, PARMESAN,  
MUSHROOM, AUTUMN TRUFFLE**

24€

### MAIN

**TURBOT, BEURRE BLANC, TROUT CAVIAR**

35€

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

34€

**GNOCCHI, BELL PEPPER, COURGETTE, BASIL**

24€

### DESSERT

**CHEESE SELECTION 14€**

**FOCACCIA ICE CREAM, APRICOT 10€**

**“SNICKERS” 11€**

**DAME BLANCHE 14€**

**CARTE BLANCHE (5 COURSES) 60€**

**WINE PAIRING (5 GLASSES) 40€**

**SUPPLEMENT AUTUMN TRUFFEL 9€**

**SUPPLEMENT CHEESE 7/14€**

**SOIRÉE**