

## 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€

**HISPI CABBAGE, PARMESAN,  
MUSHROOM, 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, APRICOT, CARDAMOM**  
10€

**CARTE BLANCHE (5 COURSES) 60€**

**CARTE BLANCHE (3 COURSES) 40€**

**WINE PAIRING (5 GLASSES) 40€**

**SUPPLEMENT CHEESE 14€**

**SOIRÉE**