

EXEMPLE A LA CARTTE

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

SNACKS

Oyster, Shallot 6

Oyster Special, Beurre Blanc, Bacon 7

Focaccia, Salted Butter 6

STARTERS

Normandy Scallops,
Jerusalem Artichoke, Black Walnut 18

Langoustine, Pickled Koolrabi, Parsnip 19

Leek, Onion Ketchup, Winter Truffle 24

MAIN

Turbot, Beurre Blanc, Trout Caviar 38

Halibut , Supreme Sauce,
North Sea Shrimps, Lettuce 34

Gnocchi, Bell Pepper, Courgette, Basil 24

DESSERT

Cheese selection 14

Focaccia Ice Cream, Pear Jam 10

‘Snickers’ 11

Dame Blanche 14

SOIRÉE

CARTE BLANCHE - EXAMPLE MENU

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CARTE BLANCHE 73

Mussels, Pumpkin, Crispy Polenta

Leek, Onion Ketchup, Bottarga

Langoustines, Kale, Bouillabaisse

Fish Of The Day, Fennel, Trout Roe

Pink Lady, Salted Caramel, Chocolate

Wine Pairing 5 glasses 45

Supplement Winter Truffle 11

Supplement Cheese 7/14

SOIRÉE

LUNCH MENU - EXAMPLE

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LUNCH MENU 45

Mussels, Pumpkin, Crispy Polenta

Fish Of The Day, Fennel, Trout Roe

Pink Lady, Salted Caramel, Chocolate

Supplement Winter Truffle 11

Supplement Cheese 7/14

SOIRÉE