

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€

**SAVOY CABBAGE, AUBERGINE,
BLACK GARLIC, 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) 73€

WINE PAIRING (5 GLASSES) 40€

SUPPLEMENT AUTUMN TRUFFEL 9€

SUPPLEMENT CHEESE 7/14€

SOIRÉE