

CHEF'S CHOICE

LEEK

POTATO / BLACKBERRY / GHERKIN

SALMON

BEETROOT / MUSHROOM / DUCK STOCK

4 COURSES / 75
WINE PAIRING / 38

POTATO

ONION / ORGANIC EGG

5 COURSES / 90
WINE PAIRING / 44

WINTER COD

PINTO BEANS / MUSHROOM / ANISE

6 COURSES / 105
WINE PAIRING / 49

PIGLING

CABBAGE / BEANS / CHICORÉE / SAGE

CELERIAC

APPLE / WHITE CHOCOLATE

OYSTER BAR

SMALL OYSTER PLATE 11
3 PIECES MIXED

BIG OYSTER PLATE 31
8 PIECES MIXED

MARINATED OYSTERS 29
5 PIECES

FINE DE CLAIRE 3,5

WILD ORGANIC OYSTER 4

TSARSKAYA 4,5

IRISH OYSTER 4,5

BELON 6

DINNER MENU

6 P.M.

CAVIAR MENU

SIBERIAN CAVIAR FRIED GRATED POTATO / CREME FRAÎCHE / KOHLRABI 75

OSCIETRA CAVIAR FRIED GRATED POTATO / CREME FRAÎCHE / KOHLRABI 85

6 MARINATED OYSTERS 34

BREAD

BRIOCHE & SOURDOUGH WITH BROWNED BUTTER 5

STARTERS

LOBSTER BISQUE BROWNED BUTTER / DUXELLES 19

DUCK LIVER PARFAIT CHESTNUT / JUS / BRIOCHE 24

LEEK POTATO BRULÉE / BLACKBERRY / GHERKIN 17

SALMON BEETROOT / MUSHROOM / DUCK STOCK 17

HEAD LETTUCE PEAS / RICE / RADISH 15

MAIN COURSES

WINTER COD PINTO BEANS / MUSHROOM / ANISE 29

OCTOPUS MUSSELS / RED ONION / TOMATO 35

DUCK BREAST SEASONAL VEGETABLES / JUS 38

PIGLING CABBAGE / GREEN BEANS / CHICORÉE / SAGE 36

POTATO ONION / ORGANIC EGG 23

PÂTISSERIE & CHEESE

TARTE DU JOUR 6

CREME BRÛLÉE 6

CANELÉ SALTED CARAMEL / SAGE 9

CELERIAC APPLE / WHITE CHOCOLATE 13

CHEESE / FRANCE FIG MUSTARD / CRISP BREAD 18

À LA CARTE