

CHEF'S CHOICE

BREAD & BUTTER

CHILLED CUCUMBER SOUP

CURED SALMON / YOGURT / MUSTARD CAVIAR

PULPO

VEAL / ARTICHOKE

4 COURSES / 78

WINE PAIRING / 38

- **MONKFISCH & CALAMARETTI**
SAUCE BOUILLABAISSE / COUSCOUS

- **LAMB**
RATATOUILLE / GNOCCHI

CHOCOLATE PUDDING

VANILLA SAUCE / RASPBERRY SORBET

OYSTER BAR

SMALL OYSTER PLATE 19
4 PIECES MIXED

BIG OYSTER PLATE 38
8 PIECES MIXED

MARINATED OYSTERS 36
5 PIECES

FINE DE CLAIRE 4,5

ORGANIC OYSTER 5

TSARSKAYA 5,5

IRISH ROCK OYSTER 5,5

DINNER MENU

FROM 6 P.M.

KAVIAR GEDECK

HASH BROWN CRÈME FRAÎCHE / KOHLRABI	+ 50G SIBERIAN CAVIAR	85
	+ 50G OSCIETRA CAVIAR	95

BREAD

BRIOCHE & SOURDOUGH SALTED BROWNED BUTTER	6
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STARTERS

GOAT CHEESE ROASTED VEGETABLES / LIGURIAN OLIVE	16
CHILLED CUCUMBER SOUP CURED SALMON / YOGURT	17
LOBSTER BISQUE DUXELLES / BROWNED BUTTER	19
DUCK LIVER PARFAIT APRICOT / ROASTED ALMOND	24
PULPO VEAL / ARTICHOKE	21

MAIN COURSES

LAMB TWICE RATATOUILLE / GNOCCHI	38
FLANKSTEAK CASSIS SHALLOTS / GREEN BEANS	38
RAINBOW TROUT CHANTERELLES / PRESERVED LEMON RISOTTO	36
MONKFISH & CALAMARETTI BOUILLABAISSE / COUSCOUS	39
CHANTERELLE RAVIOLI PEAS / SPRING ONIONS	28

PÂTISSERIE & CHEESE

BLACKCURRANT QUARK TART STRAWBERRY SORBET	10
SOUR CHERRY VANILLA ICE CREAM	11
CHOCOLATE PUDDING VANILLA SAUCE / RASPBERRY SORBET	11
CRÈME BRÛLÉE	7
SORBET	3,5
ASSORTED CHEESE CHUTNEY / CRISP BREAD	22

À LA CARTE