

STARTERS

Leaf salads with bread crumble and mayonnaise flavoured with sesame 8 €

Moules Marinières 16 €

Cream of roasted beetroot, golden beet and feta cheese 14 €

Steak tartar 14 €

Marinated Arctic char with roe 15 €

MAIN COURSES

Roasted celeriac with parmesan and Périgård black truffle 22 €

Moules Marinières with pommes frites 26 €

Pan fried sole méunière, beurre noisette with lemon and almond potatoes 29 €

Steak tartar with french fries and green salad 25 €

Braised pork cheek with caramelized parsnip and sesame 26 €

Entrecôte, French fries and green salad 32 €

Roasted leg of hare with mushroom purée

DESSERTS

Piece of cheese 8 €

Selection of cheeses 16 €

Tarte tatin with ice cream 12 €

Chocolate panna cotta with blood orange 11 €

Ice cream or sorbet 8 €

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