

HORS D'OEUVRE

Olives
8
Marinated with citrus, garlic, herbs, and honey

Saucisson
9
Sliced dry-cured sausage, pickled cucumber

ENTRÉES

Sea Bass Carpaccio 14
Sliced fresh sea bass, chili oil, avocado cream, truffle aioli

Quail Croquette 12
Popped quinoa, caramelized apples, three-cheese sauce

Duck Liver 19
Pan-fried duck liver, toasted homemade Brioche, pickled shallots, sea buckthorn coulis

Pickled Beets 11
Chunks of cooked and pickled red beets, soft curd and coriander cream, crushed hazelnuts

Octopus 17
Grilled octopus, sweet potato purée, pickled cucumbers

Beef Tartare 18
Chopped beef tenderloin, shallots, whole grain mustard, rye sourdough bread toast, truffle-parsley emulsion

SOUPE & SALADES

French Onion Soup 14
Caramelized onions in chicken broth, toasted French baguette, Gruyère cheese

Creamy Jerusalem Artichoke Soup 11
Pickled Jerusalem artichokes, crispy Jerusalem artichoke chips, dill oil

Salad Niçoise 19
Leafy greens, tuna fillet, green beans, quail eggs, horseradish-marinated potatoes, white wine vinegar and mustard dressing

PLATS

Guinea Fowl 29
Guinea fowl breast, Jerusalem artichoke cream, toasted buckwheat, broccolini, currant jus

Perch 29
Pan-fried perch fillet, caramelized baby carrots, Beurre Blanc

Venison 38
Venison loin steak, potato gratin with aged cheese, Oyster mushroom, port wine reduction

Cauliflower 18
Roasted cauliflower, nut butter glaze, Greek yogurt, crispy chickpeas

Moules-Frites 21
Steamed mussels with shallots, celery stalk, cream and white wine sauce. Served with French fries

Beef Sirloin 42
Aged beef sirloin steak, horseradish-marinated and roasted potatoes, pickled roasted pearl onions, red wine and rosemary demi-glace sauce

LES GARNITURES

French fries 7
Truffle fries 9
Grilled Broccolini 6
Haricots verts 6
Green salad 6
Glazed carrots 7
Baby potatoes 7

PLAT DU JOUR

Every weekday, our chef prepares something special – inspired by the season, fresh ingredients, or simply a good idea. Please ask your server about today's creation

DÉSSERTS & FROMAGES

Pavlova

12

Seasonal fresh berries, mascarpone cream, crispy meringue and berry coulis

Three cheeses

16

Selection of goat, sheep, and cow's milk cheeses served with crackers and orange marmalade

Chocolate Fondant

12

A rich, warm chocolate cake with a soft, molten center served with pistachio ice cream