



STARTERS

Vegetarian

Asparagus gaspacho

Flemish-style asparagus

Scrambled eggs with seasonal truffles

From the sea

Green asparagus, smoked eel, avocado and granny smith apple

Grilled octopus with vinegar and oregano

6 oysters Fines de Claire, No. 3

Our grey shrimps croquettes

From the land

Foie gras terrine of duck, chutney of apple and onion

Holstein Carpaccio, smoked and matured,

extra virgin olive oil from Kalamata and lamb's salad

Bellota ham, toasted country bread, diced tomatoes, toasted almonds, mangetout

SALADS

Caesar salad, grilled chicken, egg, bacon, anchovy dressing, parmesan and croutons

Salade of grilled tuna, fennel and sesame

Prawn and chicken salad, avocado, mango, tarragon and honey dressing

Norwegian salad, smoked salmon, poached egg, grey shrimps

Club sandwich, lettuce and french fries

SIDE DISHES

Green salad

Seasonal vegetables

Portion of homemade fries

Portion of homemade fries with truffle

Fresh pasta with olive oil



THE DISHES

Vegetarian

Risotto with peas, green beans and broad beans

Risotto with seasonal truffle

Spaghetti with tomato and basil

From the sea

Américain tuna tartar

Fresh linguine with salmon heart and rocket

Grilled organic seabass, spinach and baby cauliflower

Sole Meuniere, fresh french fries and salad

* 1 piece + - 220 gr

* 2 pieces + - 440 gr

Roasted royal cod fillet, mashed potatoe, pea, mangetout

Whole sea bass in salt crust and vegetables from the market
for 2 people (30 minutes)

From the land

Fresh Iberic linguine flavoured with black truffle oil,
iberic ham, diced tomatoes and parmesan

Steak of Aubrac (France), matured 4 to 6 weeks,
eggplant purée, red pepper and basil

Rack of lamb, green beans and grenailles potatoes

Knife-cut beef tartare, raw or slightly sautéed,
fresh fries and mixed salad

Veal fillet mignon with Pickles

Roasted half chicken, french fries and applesauce

Fillet of beef Rossini, fricassee of potatoes, green beans and mangetout

Rib of beef from Salers (France), matured 4 to 6 weeks, its juice,
vegetables and fries (2 persons) (25 minutes)

DESSERTS

Seasonal ice cream

Marinated strawberries

Crème brûlée

Raspberries tartlet with citrus cream

Chocolate fondant cake (12 minutes)

Greek yogurt, rhubarb and strawberries

Iced coffee, cacao crumble