



STARTERS

Vegetarian

Zucchini soup

Pan-fried vegetables with truffle juice

Eggplant parmigiana

From the sea

Half-cooked tuna salad on brick leaf

Vegetables taboulé and sautéed squids

King crab, mango carpaccio and guacamole

Sautéed scallops with curry and coco

6 oysters Gillardeaux, No. 3

Razor clam marinated with basil

Our grey shrimps croquettes

From the land

Young leaves salad with figs, mozzarella fritter

and crunchy ham from the Ardennes

Calf sweetbreads with capers and lemon, rocket salad

Dried ham from the Majerotte farm in the Ardennes

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 seasonal truffle
Penne with artichoke and parmesan

From the sea

King crab salad, smoked salmon, fennel and green apple
King crab burger, cucumber, tomatoes, yoghurt and dill sauce
Tagliatelle with Dublin Bay Prawns
Spaghetti with bottarga and tuna tartar
Sole Meuniere, fresh french fries and salad
* 1 piece + - 220 gr
* 2 pieces + - 440 gr
Roasted sea bass fillet, artichoke marmelade, parsley juice
and boiled potatoes
Grilled octopus, potatoes with artichokes, thyme and olives sauce
Whole sea bass in salt crust and market vegetables
for 2 people (30 minutes)

From the land

Cobb salad
(Chicken, bacon, egg, avocado, roquefort, roman lettuce)
Rigattoni with rabbit stew
Tagliatelle with ham from Nassogne, cherry tomatoes and pine nut
ata of sirloin steak from Aubrac (France), rocket salad, sesame and parm
Rack of lamb roasted with spiced salt, lamb's juice with rosemary,
grilled vegetables
Knife-cut beef tartare, raw or slightly sautéed,
fresh fries and mixed salad
Veal fillet mignon with pistachio crust, garden vegetables
Fillet of beef stuffed with truffle and parmesan, red wine sauce
Calf sweetbread lacquered with orange and ginger, mashed pears
Roasted pigeon with thyme, seasonal vegetables, Dauphine potatoes