



## **STARTERS**

### ***Vegetarian***

Pumpkin and coconut soup

Sautéed chanterelles, garlic and flat-leaf parsley

Lentils and wheat, crisp vegetables with lemongrass and coriander

### ***From the sea***

Crispy Dublin bay prawns with basil and green peas cream

King crab, mango carpaccio and guacamole

Scallops carpaccio with truffle

6 oysters Gillardeaux, No. 3

Roasted prawns with candied vegetables

Our grey shrimps croquettes

### ***From the land***

Mozarella di Buffale, dried ham from the Ardennes and tomatoes carpaccio

Calf sweetbreads with capers and lemon, rocket salad

Dried ham from the Majerotte farm in the Ardennes

## **SIDE DISHES**

Seasonal vegetables

Portion of homemade fries

Portion of homemade fries with truffle

Fresh pasta with olive oil



## **THE DISHES**

### ***Vegetarian***

Risotto with black truffle melanosporum

Rigatoni with wild mushrooms

### ***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 alle vongole

Sole Meuniere, fresh french fries and salad

Grilled monkfish, mushrooms and veal sauce

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***

Tagliata of sirloin steak from Aubrac (France), rocket salad, sesame and parmesan

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

Kidneys and calf sweetbread with sautéed chanterelles with parsley

Roasted pigeon with thyme, seasonal vegetables, Dauphine potatoes

Double grilled sirloin steak, bearnaise sauce, market vegetables and french fries

(for 2 people)

