

STARTERS

OYSTERS WITH MIGNONETTE AND LEMON	FROM € 4 EACH
STUFFED POLENTA WITH CAVOLO NERO, A SAUCE OF RED PEPPER AND BASIL, WITH CRISPY PARMESAN	€ 12.5
CARPACCIO OF SMOKED RIB EYE WITH SAMBAI, HORSE RADISH, PICKLED BEECH MUSHROOMS, AND TOAST	€ 14.5
MUSSELS WITH NDUJA, CROUTONS AND CHERVIL	€ 14
KATAIFI FILLED WITH PUMP- KIN CREAM AND MEIBLOEM GOAT CHEESE, KOMBUCHA AND APRICOT GEL, AND ROASTED PUMPKIN SEEDS	€ 12.5
BOUILLABAISSSE WITH COCKLES, COD AND SALTY VEGETABLES AND BREAD WITH ROUILLE	€ 14

SIDES

FRIES WITH MAYONNAISE	€ 6
FARMERS VEGETABLES	€ 5.5
GREEN SALAD	€ 5.5

MAINS

CONFIT PHEASANT LEG WITH PEARL BARLEY, WILD MUSHROOMS, CORN CREAM, AND TRUFFLE JUS	€ 22.5
POINTER CABBAGE FROM THE GRILL WITH LA RATTE POTATOES, VADOUVA, CREAM OF LEEK, RYE CRUMBLE AND CITRUSGEL	€ 21
RISOTTO WITH PUMPKIN, CRAYFISH, BOTTARGA AND LANGOUSTINE OIL	€ 23.5
CAULIFLOWER WITH BÉCHAMEL SAUCE, CHICKPEA AND ALMOND PUREE, WITH A SAUCE OF ARUGULA AND GREEN PEPPERCORNS	€ 20.5

TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD	€ 36 P.P.
WITH BAKED MUSHROOMS	€ 5

DESSERTS

CHEESES FROM KEF WITH ONIONCOMPOTE, APPLE SYRUP AND TOAST	€ 14.5
DARK CHOCOLATE CRÉMEUX WITH BLACKBERRY COULIS, CRÈME FRAÎCHE, AND COOKIE CRUMBLE	€ 10.5
TARTE TATIN OF QUINCE, CARAMELIZED PECANS, BUTTERMILK VINAIGRETTE, AND VANILLA ICE CREAM	€ 9.5
ALMOND TART WITH SWISS CREAM OF BLOOD ORANGE AND FRANGIPANE	€ 10.5