

## STARTERS

OYSTERS WITH MIGNONETTE AND LEMON € 4 FROM EACH

STUFFED POLENTA WITH CAVOLO NERO, PAPRIKA SAUCE, BASIL AND CRISPY PARMESAN € 12.5

THINLY SLICED SMOKED RIB-EYE WITH SAMBAI, HORSE RADISH, PICKLED BEECH MUSHROOMS, AND TOAST € 15.5

MUSSELS WITH NDUJA, CROUTONS AND CHERVIL € 15.5

KATAIFI WITH PUMPKIN CREAM, MEIBLOEM GOAT CHEESE, KOMBUCHA-APRICOT GEL, AND ROASTED PUMPKIN SEEDS € 14.5

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 € 24.5

POINTED CABBAGE FROM THE GRILL WITH LA RATTE POTATOES, VADOUVA, CREAM OF LEEK, RYE CRUMBLE AND CITRUSGEL € 21.5

RISOTTO WITH PUMPKIN, CRAYFISH, BOTTARGA AND LANGOUSTINE OIL € 24.5

CAULIFLOWER WITH BÉCHAMEL SAUCE, CHICKPEA AND ALMOND PUREE, WITH A SAUCE OF ARUGULA AND GREEN PEPPERCORNS € 22.5

## TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD € 38 P.P.

WITH BAKED MUSHROOMS € 5

## DESSERTS

CHEESES FROM KEF WITH ONION COMPOTE, 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

*\*DO YOU HAVE AN ALLERGY? PLEASE TELL THE STAFF*