

STARTERS

OYSTERS WITH MIGNONETTE AND LEMON € 5.5 EACH FROM

PADRÓN PEPPERS WITH AVOCADO EMULSION, MAN- CHEGO, LOTUS ROOT CHIP, AND CORIANDER OIL € 12.5

PORK RIBS GLAZED WITH ORANGE-SOY, SERVED WITH SAUTÉED BRUSSELS SPROUTS, SRIRACHA MAYONNAISE, AND SWEET AND SOUR CHIOGGIA BEET € 16.5

MUSSELS WITH GORGONZOLA SAUCE, CROUTONS, AND CHERVIL € 16

GRATINATED LITTLE GEM WITH GRUYÈRE CHEESE, ROMESCO, GREEN PESTO, AND PUMPKIN SEEDS € 14.5

BOUILLABAISSE WITH MUSSELS, COD, SALTY VEGETABLES, AND BREAD WITH ROUILLE € 16

SIDES

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

MAINS

OSSOBUCO (250G) WITH PEARL COUSCOUS, SWEET POTATO CREAM, AND PARSNIP CHIP € 26.5

ROASTED BUTTERNUT SQUASH STUFFED WITH QUINOA, DRIED CRANBERRIES, AND MINT CREAM € 22.5

FISH OF THE DAY WITH TRUFFLE POTATO, FENNEL CREAM, PERNOD BEURRE BLANC, AND SHAVED FENNEL € 26.5

PUFF PASTRY VEGETABLE TART WITH KING BOLEET, MISO JUS AND SCAMORZA € 23.5

TO SHARE FOR TWO

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

WITH BAKED MUSHROOMS € 5.5

DESSERTS

CHEESES FROM KEF WITH ONION COMPOTE, APPLE SYRUP AND TOAST € 15.5

DARK CHOCOLATE CRÉMEUX WITH BLACKBERRY COULIS, CRÈME FRAÎCHE, AND COOKIE CRUMBLE € 11

CRÊPE SUZETTE WITH ORANGE CARAMEL SAUCE, VANILLA ICE CREAM, AND ORANGE SEGMENTS € 12

PEAR CRUMBLE TART WITH WALNUT ICE CREAM, POACHED PEAR, DRAGON GEL, AND HONEYCRESS € 10

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