## STARTERS

OYSTERS WITH MIGNONETTE AND LEMON €	4.	FROM
BEET CARPACCIO WITH RASP- BERRY VINAIGRETTE, BLUE CHEESE, CHESTNUT CREAM AND ARUGULA		
STEAK TARTARE PREPARED WITH BASIL, JALAPEÑOS, GARDEN CRESS, AMSTERDAM PICKLES, AND TOAST	€	16.5
COD FISH CAKES WITH COLE- SLAW, PICKLED DAIKON AND GINGER DRESSING	€	14
PARSNIP IN BEURRE NOISETTE WITH FETA MOUSSE, POME- GRANATE, BASIL CRESS AND PARSNIP CHIPS	€	14
JERUSALEM ARTICHOKE SOUP WITH TRUFFLE, HERB OIL AND HAZELNUT	€	12.5
SIDES		
FRIES WITH MAYONNAISE BRUSSELS SPROUTS WITH BEURRE NOISETTE AND DASHI	€	6 8
BUTTERHEAD LETTUCE WITH RASPBERRY VINAIGRETTE	€	7

LEEK WITH MUSTARD PICKLE

AND DASHI VINAIGRETTE

€ 8.5

## **MAINS**

VEAL CHEEK WITH POMME FONDANT, HARICOTS VERTS WRAPPED IN BACON AND PORT JUS	€ 26.5
AUBERGINE WITH LENTILS, SUN-DRIED TOMATO, POLENTA CREAM, STEWED CHERRY TOMATO, ROSEMARY AND GARLIC JUS	€ 23.5
FISH OF THE DAY WITH CELERIAC PURÉE, ROASTED CARROT, SAFFRON, BEURRE BLANC AND ALMOND CRUMBLE	€ 25
GRILLED POINTED CABBAGE, DILL-LEMON BUTTER SAUCE, SPELT RISOTTO WITH GREEN BEANS AND CROUTONS	€ 23.5

## TO SHARE FOR TWO

COTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE	€ 38 P.P.
AND GREEN SALAD	
WITH BAKED MUSHROOMS	€ 5.5

## **DESSERTS**

CHEESES FROM KEF WITH ONION COMPOTE, APPLE SYRUP AND TOAST	€ 1	L5.5
CRÈME BRÛLÉE WITH VANILLA AND TONKA BEAN	€	9
APPLE CRUMBLE TARTLET WITH WARM VANILLA SAUCE	€	9.5
FRENCH TOAST WITH CARAMEL SAUCE, VANILLA ICE CREAM AND POPPED QUINOA	€	9

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