

Menu


SINGLE COURSE	23€
TWO COURSE MEAL (STARTER/MAIN COURSE) OR (MAIN COURSE/DESSERT)	29€
THREE COURSE MEAL (STARTER/MAIN COURSE/CHEESE OR DESSERT)	38€
GOURMET MENU (STARTER/MAIN COURSE/CHEESE/DESSERT)	43€

« *La Cuisine, c'est quand les choses ont le goût de ce qu'elles sont* ». Curnonsky

STARTERS

Haddock Cannelloni, carpaccio of radish, honey and mustard dressing

Chesnut veloute, organic crusty eggs, foam of Amaretto

Root vegetables in a vol au vent, sheep cheese 

Duck foie gras and smoked eel, Granny smith apple and red onions

Cromesquis of Burgundy snails, Cooked and raw beetroot

MAIN COURSES

Cod skrei filet, deepfried Quinoa and vegetables, carrots and curcuma

Pan fried fillet of beef, Artichokes of Jerusalem and spaghettis of smoked salt potatoes amandine

Poached line with nori seaweed, braised fennel, broth of dashi and matcha tea

Duckling filet, turnip and nougat polenta, grappe sauce

Shell scallops with chesnut, pumpkins Marsh and clams emulsion

Cromesquis of Quinoa, root Vegetables, Foam of carott and curcuma 

CHEESE

Board of matured cheeses from Les Halles

Or

Hot melted goat cheese with honey and nuts

DESSERTS

Baba with clementine, Coffee cream 

Coconut biscuit, mango and black sesame mousse

Lemon Panacotta, crispy meringue and thyme crumble

Speculoos Tiramisu, Amarena cherry, milk ice cream 

After Eight chocolate dessert

 Vegetarian

Prix nets service compris
L'abus d'alcool est dangereux pour la santé, consommez avec modération