

NOVEMBER MENU

Starters

Burgundy snail casserole sautéed
with Petit Chablis and morels • 9€

🌿 Lettuce soup, quenelle with fresh goat cheese • 8€

Homemade foie gras, onion chutney with paprika • 14€

Duo of gravlax salmon and smoked haddock duo • 12€

Main dishes

XXL Poke bowl, salmon marinated in soy • 16€

Beef fillet with black pepper, dauphinois gratin,
bordelaise sauce • 24€

Roasted cod steak, candied root vegetables, tomato compote • 22€

Chicken tikka masala, basmati rice • 17€

3 Eggs in omelette, fresh french fries and salad • 15€

🐷 Penne rigate with homemade pesto, pulled raw ham • 16€

🌿 Veggie burger, polenta french fries and salad • 18€

Desserts

Raspberry crème brûlée • 7€

Chocolate fondant, maple syrup whipped cream • 7€

AOP Cheese plate • 7€

Apple tatin served warm, Spéculoos crumble • 7€



Veggie



Pork