



3 services
3-gerechten

39 €

2 services
2-gerechten

36 €

plat unique
1 gerecht

26 €

Starters

Maki with crunchy vegetables, daikon salad, marinated wakame

Wine pairing : Loire, Anjou Vinifera 2016, Domaine Marionnet

7€

Flemish style white asparagus, shrimps

Wine pairing : Rueda, Agricultura Ecologica 2015, Ossian

12€

Squid carpaccio, tomato sorbet, fresh mint oil

Wine pairing : Western Cape, Chenin 2014, Jean Daneel

7€

Courgette cannelloni, goat cheese, radish, dried tomato, pinenuts

Wine pairing : Loire, Anjou Gamay / Pineau d'Aunis 2015, Domaine J-C Garnier

7€

Mai 2018

Main courses

Duckbreast, orange braised fennel & carrot

Wine pairing : Toscana, Brunello di Montalcino "Vigna Soccorso", Azienda Agricola Tiezzi 13€

Knife cut beef tartar italian style, fries in "blanc de boeuf"

Wine pairing : Bourgogne, Irancy "Mazelots" 2016, Domaine Goisot 8€

Fregola sarda in black ink, baby squid, tomato, basil, taggiasche olives

Wine pairing : Bourgogne, Côte d'Auxerre "Corps de Garde" 2016, Domaine Goisot 8€

Salmon mi cuit, vegetable pie

Wine pairing : Margaret River, Semillon 2014, Moss Wood Vineyard 9€

Confit vegetable lasagna

Wine pairing : Dao, Reserva 2014, Domaine Ignorante 9€

Cheeses

Brokkeland – Kaaster Kaase – Grevenbroeker – Aurelie du Limbourg 14 €

Grevenbroeker – Bleu de Scailton – Bleu des Grottes – Bleu d'Adèle 20 €

Desserts

Cheese platter (+7 or 12 €)

Panna cotta of rhubarb, strawberry and pistachio crumble

Wine pairing : Jurançon, Les Jardins de Babylone 2011, Domaine Dagueneau (6cl) 16€

Chocolate dome, creme brulée heart

Wine pairing : Alsace, Grand Cru Schoenenbourg 2012, Domaine Marcel Deiss (6cl) 9€

Fruit salad