



3 courses
39 €

2 courses
36 €

1 course
26€

Starters

Sardine salad, toasted nutbread, cream cheese

Wine pairing : Côte Chalonnaise, Rully 1er Cru "Gresigny" 2016, Domaine Jacqueson

9 €

Baked foie gras escalopes, mushroom puree, smoked balsamic gravy

Wine pairing : Crete, Liatiko 2006, Domaine Economou

11 €

Creamy celeriac soup with nuts, sesame and cheese biscuit

Wine pairing : Vinho Verde, Superior Vinho Verde 2009, Quinta de Sanjoanne

10 €

Oeuf en cocotte with spinaches, ricotta, parmesan crumble

Wine pairing : Côte Chalonnaise, Givry 1er Cru "Clos Jus" 2016 , Domaine Mouton

9 €

Informations on allergens are available on request

Main courses

Beef steak with three peppers, romaine lettuce, potatoes confit in thyme

Wine pairing : Rhône Sud, Châteauneuf-du-Pape 2015, Raymond Usseglio

11 €

Hare saddle, potato mash, confit shallots, sauce with mustard from Ghent

Wine pairing : Beira, Vinhas Viellas de Santa Maria 2011, Quinta Foz de Arouce

14 €

Dorade filet, lentil ragout with beetroot and feta cheese

Wine pairing : Sicile, Catarratto 2016, Alessandro Viola

9 €

Lobsterette ravioli with dille and creamy lobster bisque

Wine pairing : Côte de Beaune, Bourgogne Blanc 2016, Domaine Antoine Jobard

9 €

Veggie lasagne

Wine pairing : Dao, Ignorante reserva 2014, Ignorante wines

8 €

Cheeses

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

Desserts

Fromages (supplément 7 €)

Kazen (supplément 7 €)

Pear and spéculoos tiramisu

Chocolate moelleux

Mascarpone maki with coulis from seasonal fruit