



3 services

39 €

2 services

36 €

Main course

26€

Starter courses

Crispy marinated nobashi with coriander, lemongrass-cream and lobster bisque

Wine pairing : **Nahe, Kreuznacher Khalenberg Riesling trocken 2010, Weingut Dönnhoff**

11 €

Mushroom puff pastry with tarragon "TB" style, with crumbled goat cheese

Wine pairing : **Hainaut, Brut blanc de blancs, Domaine Chant d'Eole**

8 €

Thinly cut smoked duckbreast with roasted avocado

Wine pairing : **Rhône Sud, Châteauneuf-du-Pape 2010, Pierre André**

11 €

Creamy leek soup with smoked ham froth

Wine pairing : **Rive Gauche, Graves Blanc 1996, Château de Fieuzal**

10 €

Les informations relatives aux allergènes sont disponibles sur demande

Main courses

European bass filet, green risotto, 2 preparations of oyster mushrooms

Wine pairing : Côte de Beaune, Bourgogne Blanc 2016, Pierre Yves Colin-Morey 9 €

Quail pie with foie gras and buttery savoy cabbage

Wine pairing : Côte de Beaune, Beaune 1er Cru "Les Cents Vignes" 2016, Domaine Jessiaume 11 €

Herb crusted cod, crushed potatoes with spring onion, mousseline sauce and grey shrimps

Wine pairing : Valderroas, Louro 2015, Rafael Palacios 7 €

Young wild board, celeriac mousseline, caramelized chicory

Wine pairing : Rhône Sud, Châteauneuf-du-Pape Vieilles Vignes 2007, Tardieu-Laurent 14 €

Cannelloni with ricotta, spinach, rocket salad and parmesan cheese

Wine pairing : Rhône Nord, Saint Joseph 2016, Jean Michel Gerin 7 €

Cheeses

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

Desserts

Cheeses (supplement 7 €)

Mascarpone maki with coulis from seasonal fruit

Chocolate moelleux

Peer and spéculoos tiramisu