



3 services

39 €

2 services

36 €

Main course

26€

Starter courses

Spring rolls with salmon & daikon

Wine pairing: Alsace, Riesling "Grafenberg" 2013, Domaine Bott-Geyl 8€ / 12cl

Fried soft boiled egg with mushrooms prepared in two ways

Wine pairing: Chablis « Vauprin » 2016, Domaine Lavantureux 8€ / 12cl

White asparagus à la Harvest with shrimp

Wine pairing: Fief vendéens, "Le Haut des Clous" 2014, Domaine Saint Nicolas 10€ / 12cl

Buckwheat arancini, leek fondue

Wine pairing: Monsant, "Vi de Darnos" 2006, Celler Joan d'Anguera 6€ / 12cl

Les informations relatives aux allergènes sont disponibles sur demande

Main courses

Risotto with truffle and langoustines

Wine pairing: Rhône Nord, Saint-Joseph « Digue » 2016, Domaine Cuilleron 12€ / 12cl

Cushion of veal from Corrèze, carrot mousseline, oyster mushrooms in parsley

Wine pairing: Margaux Grand Cru Exceptionnel 1998, Château Bel-Air Marquis d'Aligre 13€ / 12cl

Duck breast, caramelized parsnip with honey & citrus

Wine pairing: Santorini, Xenoloo 2015, Gavalas Winery 9€ / 12cl

Sea bream ceviche, oriental semolina

Wine pairing: Crète, Thrapsathiri Armi 2016, Lyrarakis 8€ / 12cl

Fresh pasta, mozzarella di Buffola, pesto, cherry tomatoes

Wine pairing: Ribera Sacra, Mencia 2016, Bodegas Algueira 7€ / 12cl

Cheeses

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

Desserts

Cheeses (supplement 7 €)

Apple waffle with salted caramel ice cream

Chocolat moelleux

Citrus cheesecake