



Menu Découverte

Scallop tartare with endives and pumpkin

oxtail, bouillon potatoes, cep

Faisant with parsley root and jerusalem artichoke

or

Daily fishcatch

coffee cremeux, chocolate and tiramisu icecream

or

assortment of cheeses (suppl.€7)

Menu €55

Selected wines €25

Menu in 3 courses €40

selected wines €20

Menu's are served per table





Example of a Marketmenu, changes daily
not served on Friday evening/saturday/sunday

escabeche of Halibut, endives and watercress
or
Dried Wagyu beef with tomato varietals, avocado
(suppl.€3)

filet of bream, fennel and fregola pasta (suppl.€4)
or
Shoulder of boar, pumpkin, chickpeas

starter, main course €25



Starters

oxtail with bouillon potatoes	19
scallop tartare, endives and pumpkin	21
Langoustines, cauliflower, tarragon	25
salade of marinated gooseliver, fennel, east indian cress	22

main course

Hereford hangersteak, carot, Rose de Flandres	28
Daily fish catch	
Veal's kidneys, winterleek, polenta	28
Veal's sweetbreads, rose de france, cep	34

desserts

Dame Blanche	12
moelleux au chocolat	12
chocolate, coffee cremeux, tiramisu icecream	12
assortment of cheese	14