





CIRCUIT OF TASTE


WARM

- Pan-fried foie gras with roasted mangos 24€
- Casserole of Argentinean prawns with curry, coconut and fresh pineapple 28€
- Classical shrimp croquettes   19€







FROM THE SEA

- Roasted langoustines and prawns on risotto with piquillo peppers, olive oil with citrus fruits  32€
- Montagny Premier Cru 'Les Maroques', France 14€/glass*
Leffe blonde 33cl, 6.5€

- Brill steamed in shellfish bouillon, Mousseline of potato, roasted lettuce heart  30€
- Pinot Gris 'Origines' Maison Bott Geyl, France 10€/glass*
Hoegaarden Blanche 25cl, 4.5€

- Grilled salmon, béarnaise of lobster
Tian of vegetables in olive oil, wild rice  28€
- Pinot Blanc, Domaine Gustave Lorentz, France 10€/glass*
La Ramée Blonde 33 cl, 6€


FROM THE GARDEN

- Warm salad of seasonal vegetables with fresh herbs and aged parmesan   16€
- Fish soup  14€
- Risotto with vegetables   20€
- Girasoli with vegetables, tomato fondue  21€

MENU « DÉCOUVERTE » 39.50€

- Lobster croquette with a crispy salad
- Quail breast skewer served with vegetables au gratin
- Lemon tartlet with meringue


COLD

- Tartar of salmon with fresh herbs 16€
- Mozzarella Burrata with oranges
salad of young sprouts  15€
- Rillettes of goose from Mans and duck mousse 14€

FROM THE COUNTRYSIDE

- Grilled aged rib eye steak with French fries, salad and béarnaise sauce 27€
- Cannonau di Sardegna, I fiori, Italie 8€/glass*
Westmalle Triple 33cl, 6€

- Roasted Iberian piglet, Belle de Fontenay potatoes with thyme, endive confit, cabbage and celeriac 28€
- Vacqueyras « Vieux Clocher », Côtes du Rhône, France 8€/glass*
Leffe Blonde 33cl, 6.5€

- Classical beef tartar with winter vegetables  24€
- Cannonau di Sardegna, I fiori, Italie 8€/glass*
Rochefort 33cl, 6€

OUR DESSERTS

- Selection of cheese 15.5€
- Baccadoro Fondo Antico, Vino Passito, Sicile, Italie 11€/glass*
- Exotic fruit dome 11€
- Dame Blanche 11€
- Crêpe Mikado 11€
- Coffee tartlet with brown sugar 11€

TODAY'S SPECIAL 14.5€

Served during lunchtime only

MENU ENFANT 15€

For children up to 12 years, main course, dessert and a drink (Please consult your waiter for the choices)

CHAMPAGNE OF THE MONTH

Pol Roger 85€ / btl 75cl

WHITE WINE OF THE MONTH

Sauvignon de Touraine 27€ / btl 75cl
François Chidaine

RED WINE OF THE MONTH

Clos de May 39€ / btl 75cl or 25€/37.5 cl

BY THE GLASS

CHAMPAGNE

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| Madame de Maintenon, Brut | 13€ |
| Pol Roger Brut Réserve, Epernay | 15€ |
| Pol Roger Rosé, Epernay | 22€ |

CAVA

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| Cava Rigol, Spain | 7.5€ |
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PROSECCO

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| Martini, Brut, Italy | 11€ |
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WHITE WINES

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| Réserve de l'Esparrou, IGP, Chardonnay, Vin d'Oc, France | 6€ |
| Sancerre, Maison Laporte, France | 10€ |
| Pinot Blanc, Domaine Gustave Lorentz, AOC, Alsace, France | 10€ |
| Pinot Gris 'Origines' Maison Bott Geyl, France | 10€ |
| Montagny Premier Cru 'Les Maroques', Domaine Aladame, France | 14€ |
| Baccardo Fondo Antico, Vino Passito, Sicilia, Italy | 11€ |

ROSÉ WINES

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| Perle de Roseline, Château Sainte Roseline, Côtes de Provence, France | 7€ |
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RED WINES

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| Château Maison Neuve, Blaye Côtes de Bordeaux, France | 7€ |
| Vacqueyras « Vieux Clocher », AOC, Dom.Arnoux, Côtes-du-Rhône, France | 8€ |
| Cannonau di Sardegna, I Fiori, DOC, Pala di Mario Pala, Italy | 8€ |
| Donello Sangiovese IGP, Il Conte Villa Prandone, Italy | 8€ |
| Jarrarte, Rioja DOC, Bodega Abel Mendoza, Spain | 10€ |

BEER SUGGESTIONS

DRAFT BEER

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| Stella Artois 25cl | 4.5€ |
| Stella Artois 33cl | 5.5€ |
| Stella Artois 50cl | 7.5€ |
| Leffe Blonde 25cl | 5.75€ |
| Leffe Blonde 33cl | 6.25€ |
| Hoegaarden Blanche 25cl | 4.5€ |
| Hoegaarden Blanche 50cl | 7.5€ |

IMPORTED (BOTTLED)

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| Carlsberg 25cl | 5.5€ |
| Corona 33cl | 6.5€ |

SPECIALS (BOTTLED)

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| Tourtel 25cl non-alcoholic) | 4.5€ |
| Delirium Tremens 33cl | 6€ |
| Kwak 33cl | 6€ |
| Orval 33cl | 6€ |
| Rocheft 33cl | 6€ |
| Westmalle Double 33cl | 6€ |
| Westmalle Triple 33cl | 6€ |

LOCAL (BOTTLED)

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| Kriek Lindemans 25cl | 5€ |
| Framboise Lindemans 25cl | 5€ |
| Chimay Bleue 33cl | 6€ |
| Chimay Rouge 33cl | 6€ |
| Duvel 33cl | 6€ |
| Leffe Brune 33cl | 6€ |
| Val-Dieu Triple 33cl | 6€ |
| Bush Ambrée 33cl | 6€ |
| La Ramée Blonde 33cl | 6€ |
| La Chouffe 33cl | 6€ |