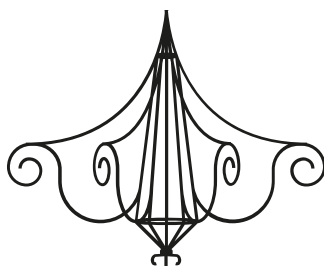


# D E G U S T A T I O N M E N U

4-step menu  
to be selected from "la carte"  
(menu excluding drinks)

€ 6 0



# L O B S T E R M E N U

Exclusively by reservation  
48 hours in advance

5-course menu featuring a  
whole Brittany blue lobster  
(Served for the entire table)  
(menu excluding drinks)

€ 9 5

# L A C A R T E

## T H E S T A R T E R S

Celeriac risotto with parmesan,  
flame-cooked wild prawns €15

-

Duck and foie gras pâté in crust, pickles €15

## T H E D I S H E S

Fresh ravioli with Italian cheeses  
& seasonal vegetable cream €25

-

Hake, Roman-style gnocchi and hollandaise sauce €25

-

Beef fillet, full-bodied jus  
and hay-smoked potato mousseline €30

-

Pithiviers Quail and Foie Gras €30

## C H E E S E S & D E S S E R T S

Frozen nougat and red fruit coulis €10

-

Apple Pavlova €12

-

Cheese plate €12

S E R V I C E F R O M T H U R S D A Y T O M O N D A Y

L U N C H : 1 2 P . M . - 1 : 3 0 P . M .

D I N N E R : 7 : 3 0 P . M . - 9 P . M .