

Starter

Choice per course:

Soupe de chou fleur *V*

cauliflower soup, vadouvan, crispy potato, green herbs

Burrata *V*

burrata, roasted aubergine, tomato and kalamata olive salsa, truffle crumble

Pâté de canard en croûte

duck pâté en croûte, pistachio, marinated apricots

Petit steak tartare

beef, tarragon mayonnaise, capers, gherkin, shallot

Main course

Camembert en croûte *V*

fried camembert, cranberry compote, walnuts, gherkin relish, roasted carrots

Filet de dorade grillé

grilled dorade fillet, lemon/herb risotto, tomato crumble, seasonal vegetables

Bœuf bourguignon classique

beef bourguignon, mushrooms, baby potatoes, roasted parsnip,
sweet red onion cream, chives

Aubergine melanzane *V*

eggplant, tomato sauce, parmesan cheese, green salad

Dessert

Dame blanche *V*

chocolate sauce, vanilla ice cream, whipped cream

Crème brûlée *V*

vanilla cream with a caramelized layer of sugar