Starter

Choice per course:

Soupe à l'oignon gratinée
french onion soup with gratinated Gruyère

Burrata *V*
burrata, tomato and olive antiboise, Parmesan crisp, basil oil,
marinated green asparagus

Pâté de canard en croûte
duck pâté en croûte, pistachio, marinated prunes

Petit steak tartare
beef, truffle mayonnaise, pickles, toast

Main course

Orge perlé au Taleggio *V*
pearl barley, Taleggio, fresh herbs, roasted aubergine, pomegranate,
Kalamata olives, smoked almond

Filet de dorade grillé
grilled sea bream fillet, saffron risotto, seasonal vegetables, artichoke heart
and tomato salsa, sourdough crumble

Bœuf braisé
beef stew with dark beer, apple syrup, mustard, mushrooms,
baby potatoes, roasted carrots

Dessert

Cheesecake *V*
cheesecake, blueberry compote

Crème brûlée *V*
vanilla cream with a caramelized layer of sugar