

## BITES

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IRISH MOR OYSTER   CRU   MIGNONETTE   LEMON	PER PIECE	6
IBERICO PATA NEGRA HAM   SOURDOUGH TOAST   OLIVE	PER 50 GR.	22
PERLE IMPERIAL CAVIAR   BLINI   CRÈME FRAÎCHE	PER 10 GR.	37

## STARTERS

SEABASS   SALSIFY   GRAPEFRUIT   SAUCE OF LEMONGRASS	39
FILLET OF VEAL   JERUSALEM ARTICHOKE   ARTICHOKE   QUAIL EGG   MADEIRA	45
THINSLICED SCALLOPS   WINTER TRUFFLE   CAULIFLOWER	49
LEEK   PUMPKIN   GARLIC   SAUCE OF FERMENTED LEEK (V)	29
LANGOUSTINE   VEAL TARTARE   CAVIAR   CRÈME CRU	55

## ENTREMETS

CANADIAN LOBSTER   KIMCHI   CARROT   TOM KHA KAI	45
SKREI CODFISH   CELERIAC   CERLERY   HERRINGROE   SMOKED BUTTER SAUCE	79
SWEETBREADS OF VEAL   CORN   PISTACHIO   COLOMBO CURRY	39
63 ° EGG   TAGGIASCA OLIVES   ROMANESCO   BROCCOLI (V)	45
	29

## MAIN COURSES

FILLET OF TURBOT   MORELS   CHIVES   VERMOUTHSAUCE	75
BLACK ANGUS ENTRECOTE <b>OR</b> WAGYU ENTRECOTE A5	<b>BLACK ANGUS</b> 59
AUBERGINE   ONION   MISO	<b>WAGYU A5</b> 99
ANJOU PIGEON   BUCKWEAT   RED & YELLOW BEETROOT   PIGEON JUS	69
MUSHROOMS   PARSNIP   BREADCRUM   SECHUAN JUS (V)	39

## DESSERTS

BLOOD ORANGE   GRANNY SMITH APPLE   YUZU	22
CHOCOLATE   PASSIONFRUIT   COCONUT   PEANUT	22
SELECTION OF ARTISANAL CHEESES   COMPOTE   NUT BREAD	25
SOUFFLÉ OF VANILLA   BABA AU LIMONCELLO   VANILLA ICE-CREAM	25
TO BE ORDERED STARTING FROM 2 PERSONS	
20 MIN. PREPARATION TIME	

V - THIS DISH IS VEGETARIAN  
ASK OUR SERVICETEAM FOR THE ALLERGENS MENU

## LUNCH MENU

3 COURSES	65
4 COURSES	85
TO BE ORDERED UNTIL 3PM	
DAILY VARYING SEASONAL MENU	

## CHEFS MENU

**5 COURSES**

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**7 COURSES \***

**109**

**139**

*MENU INCLUDES AMUSE BOUCHE, WATER, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE*

SEABASS | SALSIFY | GRAPEFRUIT | SAUCE OF LEMONGRASS

CP

LEEK | PUMPKIN | GARLIC | SAUCE OF FERMENTED LEEK

CP

\* LOBSTER BISQUE | LANGOUSTINE | CRÈME FRAÎCHE | SEASONAL VEGETABLES

CP

SKREI CODFISH | CELERIAC | CERLERY | HERRINGROE | SMOKED BUTTER SAUCE

CP

\* SWEETBREADS OF VEAL | CORN | PISTACHIO | COLOMBO CURRY

CP

FILLET OF BARBARIE DUCK | BUCKWEAT | RED & YELLOW BEETROOT | DUCKJUS

CP

PRE-DESSERT | PEAR | CHAMPAGNE | TONKA BEAN

CP

BLOOD ORANGE | GRANNY SMITH APPLE | YUZU

## MENU PRESTIGE

**3 COURSES**

**135**

**4 COURSES**

**155**

**5 COURSES**

**175**

*TO BE ORDERED PER TABLE ONLY*

*MENU INCLUDES AMUSE BOUCHE, WATER, COFFEE, OR TEA WITH GOURMANDISES & CHOCOLATE*

THINSLICED SCALLOPS | WINTER TRUFFLE | CAULIFLOWER

CP

CANADIAN LOBSTER | KIMCHI | CARROT | TOM KHA KAI

CP

FILLET OF TURBOT | MORELS | CHIVES | VERMOUTHSAUCE

CP

WAGYU ENTRECOTE A5 | AUBERGINE | ONION | MISO

CP

SOUFFLÉ OF VANILLA | BABA AU LIMONCELLO | VANILLA ICE-CREAM

**WINE PAIRING**

**15,00 PER GLASS**

**WINE PAIRING DELUXE**

**27,50 PER GLASS**