

DINNER



EVENING MENU

STARTER + MAIN COURSE + DESSERT

39€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE + DESSERT

43€/person *excluding supplements*

OUR STARTERS

	A LA CARTE
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€
Leek nori maki / Lemon gel / Coconut	11€
Fried artichoke / Colonnata bacon / Tahini (sesame paste) / Capers	12€
Asparagus / Morel mushrooms / Yellow wine sabayon / Egg yolk (+2€)	14€

MAIN COURSES

Soba with gochujang / Zephyr BBQ zucchini / Siphon satay / Olive crumble	19€
Codfish / Tamarind-lacquered lettuce / Sweet potatoes / Black garlic	22€
Fillet of duck / Miso carrots / Galangal / Spelt / Red currant pickles (+3€)	24€

OUR DESSERTS

Rhubarb / Pink peppercorn / Maple syrup / Tonka bean	12€
Hazelnuts / Passion fruit / White chocolat / Dill sorbet	12€
Strawberry / Peas / Mint (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean	11€