DINER

EVENING MENU

STARTER + MAIN COURSE + DESSERT

41€/person excluding supplements

STARTER + MAIN COURSE + CHEESE* + DESSERT

46€/person excluding supplements

TASTING MENU**

6 COURSES

2 STARTERS + 2 MAIN COURSES + 2 DESSERTS

65€/person

7 COURSES

2 STARTERS + 2 MAIN COURSES + CHEESE*+ 2 DESSERTS

69€/person

OUR STARTERS	A LA CARTE
Roasted Jerusalem artichoke / Parmesan / Nashi / Candied egg yolk / Walnut	*12€*
Mushroom / Hazelnut / Quince	*12€*
Beetroot / Smoked mackerel / Granny Smith apple & dill / Horseradish (+3€)	*14€*
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	*16€*

MAIN COURSES	
Falafel with herbs and confit of lemon / Burnt lemon tahini / Pear / Turmeric	*19€*
Monkfish tail / Carrot / Satsuma / Lemongrass	*22€*
Lamb sirloin / BBQ pencil leek / Pearl onion / Lime (+5€)	*27€*

OUR DESSERTS	
Chestnuts / Passion fruit / Buckwheat	*12€*
Vacherin: Lemon - yuzu sorbet / Fresh herb sorbet / Lemon-mint	*12€*
«Porcini mushroom» : Pear / Porcini mushroom / Coffee / Cocoa (+5€)	*15€*
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	*12€*

**2 pieces of cheese / **Tasting menu served to the entire table.*

