

APPETIZERS

For the whole day

Snails in herb butter	13
Oeufs mayonnaise	7
Oysri Irish oyster <i>per piece</i>	5
Pata negra <i>50 gr / 100 gr</i>	10/19
Focaccia, pointed pepper, anchovies, gremolata	8
Fried pumpkin, pomegranate, lime yogurt	8
Cheese selection from L'Amuse	15

LUNCH RECOMMENDATION

Rotating lunch dish, quick and in season

Veal ragout pie, mushrooms, green salad	22,5
Mushroom ragout pie, green salad	19,5

BIB GOURMAND MENU

Your host or hostess is happy to explain what our chef is serving today

Three course chef's menu	45
Four course chef's menu	55

SIDES

Fries, mayonnaise	6
Mixed salad	6
Seasonal vegetables	7
Mixed sautéed mushrooms	7

FROM THE KITCHEN

Choose à la carte or order the Bib Gourmand menu

Pastrami veal loin, Jerusalem artichoke, anchovy, za'atar	18
Smoked salmon, sauerkraut, potato, blood orange	20
Pâté en croûte, Iberico, pistachio, poivre vert	16
Ravioli, prawn, Thai basil, crab foam, lemongrass	18
Salsify, bolete mushroom, deepfried egg, truffle	17
French onion soup, Gruyère cheese	12
Selection of starters from our menu <i>for 2 persons</i>	42

Duck fillets, rilette, apple, turnip, saffron	27
Braised veal cheek, parsnip, vegetable stew	24
Langoustine, veal marrow, parsley root, polenta	32
Glazed sweetbread, pork belly, shiitake, soy-ginger sauce	32
Cod, fennel, brandade, mussel bourride sauce	28
Celeriac steak, spätzle, shimeji, sprout, parsley pesto	19
Bavette, chicory, frisée salad, fries, bay leaf jus	24

Soft serve & toppings	8,5
Citrus pavlova	10
Vanilla crème caramel	8
Kouign Amann, pecan ice cream	10
Profiterole, passion fruit, milky oolong ice cream	12
Basque cheesecake	7,5

Any allergies or dietary requirements? Let us know!

Artisan, product focused, bistro style, f*ck tilapia, allergen info available, butter makes everything tasty, seasonal, drink good wines