MENU / À LA CARTE

EXPRESS LUNCH FORMULA — €21
Market dish + very indulgent coffee
Except on public holidays

Starter + Main or **Main + Dessert**	**€29.90**
Starter + Main + Dessert	**€34.90**

Starter €10.90 Main Course €25.00 Dessert €9.90

STARTERS

- Smoked mackerel fillet, potato blinis, anchovy cream
- Périgord-style ravioli, shredded duck confit, smoked duck breast and foie gras shavings **+ €4**
- Rabbit terrine with olives and preserved lemon, chickpea hummus
- Pumpkin velouté, crushed hazelnuts *(vegetarian)*
- Perfect egg, creamy mushrooms, golden croutons
- Exotic lentil salad, marinated squid, Wasabi whipped cream *"a discovery"*
- Market starter

MAIN COURSES

- 12-hour slow-cooked beef, Lameloise sauce, potato mille-feuille
- Normandy-style squid, potatoes, mushrooms, fresh apple
- Roasted scallops, creamy Parmigiano Reggiano risotto, saffron cream **+ €5**
- Crispy spiced pulled pork, crushed potatoes
- Half a quail stuffed with grapes, seasonal vegetables
- Selection of cooked seasonal vegetables *(vegetarian)*
- Market dish

ANY CHANGE OF SIDE DISH WILL BE CHARGED €2

DESSERTS

- Iced Roquefort soufflé, spiced wine reduction *(CHEESE / DESSERT)*
- Coconut egg cream with roasted pineapple and Sichuan pepper
- Extra-dark chocolate tulip, tonka bean, pear in wine
- Praline Paris-Brest, candied oranges, nougatine pieces *"Chef's favourite"*
- Gourmet Champagne OR gourmet digestif **+ €8**
- Gourmet coffee OR tea
- Market dessert

"Homemade recipes prepared with fresh produce"
Please inform us of any allergies or intolerances before ordering.