

STARTERS

LOBSTER

SALAD OF CANADIAN LOBSTER WITH POTATO WAFFLE AND GRATINATED LOBSTER	€ 26,50
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SCALLOPS

ROASTED SCALLOPS ON SPICY BULGUR, YOGHURT-LIME DRESSING AND LENTIL CHIPS	€ 21,50
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RABBIT

SALAD OF SAUTEED SADDLE OF RABBIT WITH MARINATED GOOSE LIVER AND CROUTONS OF BLACK PUDDING	€ 19,00
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OYSTERS

THREE, SIX OR NINE FINES CLAIRE OYSTERS	3	€ 9,50
Served and prepared at your choice	6	€ 18,00
	9	€ 25,50

PHAESANT

TON SUR TON OF PHAESANT BREAST, MUSTARD BACON, POTATO, SALAD AND RUSTIQUE FRENCH BREAD	€ 19,50
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GOAT CHEESE

MOUSSE OF GOAT CHEESE WITH PUMPKIN DIM SUM, CONFITED TOMATO AND CUCUMBER-CHERMOULA SALAD ✓	€ 17,50
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✓ VEGETARIAN

LUNCH MENU

TWO COURSE MENU	€ 36,50
THREE COURSE MENU	€ 45,00

MAIN COURSES

PIKE-PERCH

SKIN FRIED FILLET OF PIKE-PERCH WITH APPLE SYRUP AND SLOW COOKED SAUERKRAUT € 29,50

TURBOT & LOBSTER

ON THE BONE STEWED TURBOT WITH LOBSTER, CARROTS, PARSLEY ROOT AND BASIL € 36,00

TENDERLOIN

SAUTÉD TENDERLOIN OF GRAIN FED BEEF ON TRUFFLE SPÄTZLI AND SAUCE OF OXTAIL, LAUREL AND SMOKED BUTTER € 32,50

VENISON

ROAST SADDLE OF VENISON WITH QUICHE OF CHESTNUT, POTATO AND HASELNUT, GREEN CABBAGE AND GINGER SAUCE € 36,50

BRIOCHE & AUTUMN VEGETABLES

BRIOCHE STUFFED WITH SALPICON OF MUSHROOMS, CRISPY FREE-RANGE EGG, WILD SPINACH AND BLACK SALSIFY ✓ € 27,50

✓ VEGETARIAN

MENU DU CHEF, recommended by 'LES JEUNES RESTAURATEURS D'EUROPE'

THREE COURSE MENU	€ 49,50
FOUR COURSE MENU	€ 59,50
FIVE COURSE MENU	€ 67,50