

## *Menu of the Chef*

### *Starters*

- Steak tartare with pata negra , poached egg and hollandaise, crispy parsley
- Smoked salmon with caviar of herring, granite of creme fraise, yuzu and horseradish, cucumber pillows with Dutch shrimps and sweet and sour radish
- Roasted tuna with sweet-and-sour cucumber, violet potato salad and soy yogurt

### *Appetizers*

- Roasted scallop with caramelised chicory, potato foam, parmesan galette and truffle
- Avocado burger between brioche, poached egg and a spicy hollandaise

### *Main courses*

- Braised plaice in champagne sauce with spinach, duck liver, mashed potatoes, pea mousseline with truffle
- Grilled veal entrecote with herb butter, pomme carre, string bean, beetroot, crispy pata negra and its own gravy
- Roasted salmon, fregola, grilled green asparagus, fennel and sauce beurre blanc

### *Desserts*

- Bomb of dark chocolate mousse with an interior of strawberry and pistachio and salted caramel ice cream
- Bread pudding with poached banana and rum sultana ice cream.
- Plateau of farmhouse cheeses

## *Separate prices of the dishes*

*Home made fries € 4,95*

*Starter € 18,50*

*Intermediate dish soup € 12,50*

*Intermediate € 18,50*

*Main course € 28,50*

*Dessert € 12,50*

## *Menu prices*

*Three courses Forty-two euros fifty*

*Four courses Forty-nine euros*

*Five courses Fifty-six euros fifty*

*Six courses Sixty-two euros*

## *Fine Caviar & Oysters*

*Oysters; classic (half a dozen) € 19,50*

## *Finish your dinner with:*

*Coffee complete (5 friandises) € 7,50*