

CHEF'S MENU

Appetizer

Steak tartare with a cèpes croquette
with cornichons, celeriac fondant and vadouvan mayonnaise

Smoked eel terrine
with herb crème fraîche and beetroot

Thinly sliced cod fillet with gazpacho garnishes
in clear tomato broth with pickled lemon and a confit prawn

Intermediate dish

(V) Creamy truffle spaghetti
with poached free-range egg, arugula and Parmesan cheese foam

(V) Avocado burger with poached free-range egg
served with crispy shallots and a spicy hollandaise sauce

Main Course

Pan-seared sea bass with frothy bouillabaisse
with a saffron potato, fennel, carrot, small onions and tomato raisins

Ibérico pork rack with sautéed little gem
with carrot, macadamia crumble, mustard jus and French fries

Kemper free-range chicken with celeriac and almond
with a crispy thigh and its gravy finished with farmhouse butter

Dessert

Red fruit tiramisu
with lavender ice cream and strawberries

Champagne bombe with raspberries
and white chocolate, verveine and meringue drops

Platter of farmhouse cheeses

Price structure of the different courses:

3 courses, appetizer|main|dessert € 46,50

4 courses, appetizer|inter|main|dessert € 52,50

5 courses, appetizer|inter|main|dessert|cheese € 59,50

6 courses, in consultation with the kitchen € 65,-

Individual prices of the (side) dishes:

Appetizer € 18,50

Intermediate dish € 18,50

Main Course € 32,50

Dessert € 12,50

Home made fries € 5,50

Oysters classic half a dozen € 19,50

Finish your dinner with:

Coffee Complete with 5 friandises € 7,50

If you have an allergie please inform us.