

Seasonal menu

Starter - main course - dessert: €50.00/pp

STARTERS

- Shrimp casserole, coconut milk and red curry
- Beef tartare with Italian flavours
- ✓ • Quinoa salad with cumin and coriander - avocado - sun-dried tomatoes - artichokes
- Vitello tonnato: thinly sliced cooked pink veal, tuna sauce

MAIN DISHES

- Sea bass fillet, preserved fennel, vierge sauce, linguini
- Duck fillet with orange sauce, glazed carrots, gratin dauphinois
- ✓ • Tortellini with ricotta and spinach, cream of tartufata, parmesan cheese
- Fillet of lamb, ratatouille of southern vegetables, olive tapenade, fried beans

DESSERTS

- Large plate of cheeses, crunchy salad and dried fruits
 - * Instead of dessert, +5€
 - ** In addition to dessert, +10€
- ♥ • Coffee pie, our speciality since 30 years
- Corne d'abondance: vanilla ice cream, red fruits, red fruit coulis
- Fraisier: almond biscuit, vanilla mousseline, strawberries