



Menu of the Month

Menu 36€= Starter-Dish-Dessert

Menu 29€= Starter-dish OR Dish- Dessert
Extra Plate of 4 cheeses 10€

Starters

- Chinese duck pancakes and marinated raw cabbage salad
 - Jérusalem artichoke veloute, truffle oil and cheese scone
 - Raw beetroot ravioles filled with soft goat cheese, walnut pesto and carott caviar
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Dishes

- Fish of the day, delicate garlic Hollandaise sauce, oven winter vegetables in maple syrup with roasted hazelnuts
 - Vegetebal Bourguignon, perfect egg, creamy polenta and mustard whipped cream
 - Pressed veal chuck, mustard blanquette sauce, potatoes gnocchis
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Desserts

- Dark chocolate and candied ginger tart with fig and violet sorbet
 - Citrus rhum Baba
 - Local cheese plater and
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Prices à la carte: Starters à la carte : 10€, Dishes à la carte: 20€, dessert 10€

Menu buisness travel: Starters+dish or Dishes+ dessert

