



STARTERS

COD

With smoked potatoes and cucumbersalad

VEAL CARPACCIO

With aioli and black pepper

CHICKEN LIVER

Mousse flavored with apple and thyme served with puffed wild rice and red currant

SCAMPI & SCALLOP

Served as ragout with parmesan pastry seaweed purée and fresh herbs

BEEF & ONION CONSOMMÉ

Served with burned onion onion purée and profiteroles

MAIN COURSES

SEABASS

Butter fried filet served with sautéed smoked bacon runner beans, red chicory and red wine sauce

PORK TENDERLOIN

Fried in herb and bread crust served with onion purée green onion and fried onion

VEAL ROAST

Roasted veal striploin served with aubergine caviar gorgonzola sauce and dried chorizo

DUCK

Roasted breast of duck and sweet duck spring roll served with celeriac pure vegetables and creamy pepper sauce

LAMB

Braised pulled lamb shank served with garlic mash and tomato chutney crispy parsnip and rosemary jus

DESSERTS

APPLE TART

With almond chrisp vanilla ice cream and crème Anglaise

GATEAU MARCEL

Chocolate cake served with homemade orange sorbet

CRÊPES

Gratinated pancakes with figs and Armagnac

ICE CREAM

4 kinds of homemade ice crème from our selection card

CHEESE PLATE

With 4 European cheeses and fig chutney

1 COURSE € 24.90

2 COURSES € 34.90

3 COURSES € 39.90

Children 4-11 years old - half price