

# LUNCH MENU

(Tuesday to Friday)

**ONE COURSE: 14€**

**STARTER + MAIN COURSE OR MAIN COURSE + DESSERT: 18€**

**STARTER + MAIN COURSE + DESSERT: 24€**

## Starters:



Duck leaver mousse

**Or**

Leak salad, soft-boiled egg, mayonnaise

## Main courses:



Fish of the day, vegetable

**Or**

Ground-beef steak, mashed potatoes

## Desserts:



Cheese(s)

**Or**

Crème caramel

*Net Prices – Service and Taxes Included  
Cheques are not accepted  
Meat from EU*

# Dinner Menu

**Starter + Main Course + Dessert  
35€ (Drinks Excluded)**



Leak salad, soft-boiled egg, mayonnaise

\*\*\*

Red-wine braised beef, confit potatoes, mushrooms  
OR  
Fish of the season, vegetable

\*\*\*

Paris-Brest-style cream puff  
OR  
Cheese(s)

*Net Prices – Service and Taxes Included  
Cheques are not accepted  
Meat from EU*

### Starters:

- Home-made charcuterie -16-
- Veal head, gribiche sauce -12-
- Foie gras terrine, strawberry and rhubarb chutney, toasted brioche -15-
- Marinated scallops, citrus jus -16-
- Green asparagus, lemon confit, almonds -16-

### Main courses:

- Roasted skate fish, white asparagus, ramps -27-
- Roasted sweetbread, spring vegetable, jus -35-
- Roasted duck, crispy potatoes, giblets jus -27-
- Beef rumpsteak, confit potatoes, mushrooms, caramelized onion -25-
- Beef filet, confit potatoes, mushrooms, caramelized onions -32-

### TO SHARE:

- 1kg Simmental dry-aged beef rib for 2 people, confit potatoes, mushrooms, caramelized onions -100-
- 1,8kg guinea fowl for 2 or 3 people, confit potatoes, mushrooms, caramelized onions -80-

### Desserts:

- Cheese(s) from Jean-Yves Bordier -8-
- Chocolate fondant, caramel heart -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Lemon pie, meringue -10-

*Net Prices – Service and Taxes Included  
Cheques are not accepted  
Meat from EU*