

Lunch

Menus

Starter / Main or Main / Dessert	34
Starter / Main / Dessert	40

Starters

Satay-roasted pumpkin / Burrata / Mushrooms / Peanuts / Smoked paprika / Roasted garlic cream 🌾	14
Farmhouse terrine / Beetroot condiment	14
Parsnip soup / Hazelnut / Homemade brioche / Black truffle/ Kaskavali	16
Poached Oysters / Dashi Broth / Raw Cream / Purple Mustard / Shiso 🌾	17
Black mullet gravelax / Tandoori / Coconut milk broth / Green mango / Trout egg (+ 2€) 🌾	17

Mains

This week's suggestion	26
Mushroom risotto / Parsley and black garlic butter / Snacked shitakes /Spring onions / Chestnuts 🌾	25
Roasted Sea Bream / Beetroot mole / Eryngii / Rice paper / Almonds / Sea bream sauce 🌾	29
Lamb shoulder confit / Caramelized celery purée / Tuberous chervil / Carrot / Lamb juice (+ 2€) 🌾	31

Desserts

Beaufort cheese / Cumin and grape tuile / Dried grape pickles	12
Chocolate and coconut streuzel / Passion cream / Coconut sorbet / Hot chocolate	12
Pavlova Mango / Thai Basil / Ginger / Tonka 🌾	12
Honey siphon / Pear sorbet / Honey tuile / Lippia Dulcis / Crumble 🌾	12
Pecan financier / Vanilla ganache / Butternut cream / Granola / Tangerine vinaigrette	12

Price in € including vat & service.

A full detailed allergens list is available on request.

🌾 gluten-free

🌱 vegan