Varying menu  31 Oct. to 11 Nov.

Starters
★ Bitter salad with cress and edible flowers, wild mushrooms, pistachio and truffle ...........€ 14.50
Scallop and black pudding, baked apple, crispy pancetta and creamed peas ..................€ 15.50
Mini hamburger with crispy aubergine, bbq sauce, cheddar cheese, quail’s egg and ..........€ 15.50
coeur de boeuf tomato

Soups
★ Lebanese sweet potato soup ..................................................................................€ 8.75
Clam chowder with fennel and mussels .....................................................................€ 8.75

Main courses
★ Pumpkin pie, roasted purple carrot, pine nut oil and potato pancakes......................€ 22.50
Halibut and clams, confit of sauerkraut with citrus and saffron .................................€ 27.50
Pot-au-feu from Brandt & Levie, Charlotte potato, runner beans and parsley cream ......€ 28.50

Desserts
Nougat tart, stewed pear and hazelnut sauce .................................................................€ 9.75
Almond pastries, kumquat, chocolate galettes with tarragon and sea salt ...............€ 9.75

Chef’s suggestion please see blackboard .....................................................................€ 29.50

★ = vegetarian