Starters
★ Smoked cauliflower, grilled polenta and cheese crackers..........................€ 13,50
Scallops, green pea and mint crème, samphire and chorizo hollandaise..............€ 14,50
Classic steak tartare with sourdough toast and gherkin mayonnaise...................€ 14,50

Soups
★ Gazpacho of cherry tomatoes, lemon and ginger...........................................€ 8,50
Clam chowder with two types of mussels and aniseed.......................................€ 8,50

Main courses
★ Fried goat cheese, purslane, potato cake, pine nuts and pomegranate.............€ 20,50
Fillet of sole, potato gratin, roasted coeur de boeuf and oyster butter..............€ 26,50
Sirloin of veal cooked in the Roner, grilled vegetables and beetroot gravy...........€ 27,50

Desserts
Strawberry marbré, basil and balsamic vinegar with a rose leaf foam and..........€ 9,50
mint
Dark chocolate pâté, raspberries and champagne, with a mint crumble..............€ 9,50

Quick lunch see blackboard.................................................................................€ 27,50
★ = vegetarian