Varying menu

Starters
★ Goat cheese with figs, walnut and apple syrup..............................................€ 16.50
Langoustine with baby corn peas and yellow beet cream..................................€ 16.50
Caramelized duck liver on brioche toast with sweet pecan nuts...........................€ 16.50

Soups
Lobster soup with dill and crème fraîche.................................................................€ 9.50
Vichyssoise with fresh truffle and chives.................................................................€ 9.50

Main courses
★ Lentil pie with grilled asparagus, herb oil and ratatouille .................................€ 28.50
Turbot with celeriac, salty vegetables and lemon hollandaise..............................€ 28.50
Duck breast with lemon thyme gravy, King oyster mushroom and parsnip cream...€ 28.50

Desserts
Chocolate bavarois with passion fruit, pineapple and strawberry coulis...............€ 12.50
Parfait with cherry amarenas, white chocolate mousse and raspberry chatter........€ 12.50

Chef’s suggestion please see blackboard .................................................................€ 34.50

★ = vegetarian