



STARTERS

Mór oysters natural 6 ps. € 32,00

Mór oysters with Champagne sabayon gratin 6 ps. € 36,00

Mór oysters 6ps. & caviar Royale in Crème fraiche

10 gr. € 57,50 / 20 gr. € 72,50/ 30 gr. € 89,50

Fried duck liver € 40,00

raspberry – elderflower - rhubarb

Scrabbled Marigold egg – caviar Royale – toast bread

10 gr. € 38,00/ 20 gr. € 58,00 / 30 gr. € 78,00

Kingkrab salad € 42,50

marinated scallop – chimichurri – apple – celery – beurre blanc

Caviar Royale suppl. 10 gr. € 25,00/ 20 gr. € 40,00/ 30 gr. € 60,00

MAIN COURSES

Turbot fillet grilled € 65,00

zucchini flower – fennel – ratatouille – mustard saffron sauce

Sea bass filet € 55,00

green asparagus – artichoke – mashed potato – barigoule sauce

Corn Coquelet € 60,00

little jam – corn -green asparagus – truffle - duck liver – porcini sauce

Beef entrecote € 55,00

oxtail cabbage – carrot – potato mille feuilles - Asian sauce

DESSERTS

Classic Dame Blanche € 16,00

homemade vanilla ice-cream – warm chocolate – whipped cream

Refined cheeses from cheesemaster “Bourgondisch Lifestyle” € 5,00 per piece