

Menu

Starters

Cheese and charcuterie board	14€/18€
6 oysters / horseradish vinaigrette	18€
Veal carpaccio / apricot ketchup / rosemary mayonnaise	19€
Raw langoustine / carrot variations / dill powder	24€
Braised sucrine lettuce / mustard emulsion / buckwheat	17€

Mains

Belgian Duroc porc / zucchini pesto / lemongrass	29€
Catch of the day / white wine sauce / spring vegetables	32€
Fregola risotto with fresh goat cheese / red bell pepper coulis	28€

Desserts

Lemon cake / lemon curd with chilly / whipped cream	11€
Strawberry salad / Sichuan pepper / whipped cream	11€