Menu

Aperitifs

Homemade pork & lamb terrine / mustard	12€
6 oysters / shallot vinegar	18€
Homemade air-dried duck breast	8€

Starters

Confit celeriac / celeriac cream / Parmesan crumble	19€
Scallop carpaccio / almond / vanilla	24€
Veal tartare / mint-infused veal broth / chilli	24€

Main courses

Stuffed portobello / butternut squash / mushroom sauce	26€
Catch of the day / beetroot gnocchi / beurre noisette foam	34€
Venison fillet / parsnip variations / game jus	34€

Desserts

Homemade apple tart / Calvados / spiced caramel	12€
Pumpkin mousse / black sesame financier / quince	12€
Comté cheese platter	12€

For information about allergens present in our dishes, please ask our staff