



Starter:

Oysters -

Plain oysters without any frills.

Served with lemon & shallot vinaigrette,

/ 39 :- /each

Snails -

Garlic gratin, served with freshly baked bread

/ 155 :-

Small steak tartare -

Inner thigh, served with capers, red onion, cornichons,
beetroot, confit egg yolk, dijonnaise, and horseradish

/ 180 :-

Cray fish -

Gratinated

/ 225 :-

Main course:

Risotto -

Chef's choice

/ 265 :-

Large steak tartare -

Inner thigh, served with capers, red onion, cornichons, beetroot, confit egg yolk, dijonnaise, and horseradish served with fries

/ 285 :-

High beef -

Overnight baked high beef in bourguignon with mushrooms, onions & pork belly

/ 298 :-

Beef sirloin -

Red wine sauce, house butter & gratinated tomatoes

Served with fries

/ 365 :-

Beef tenderloin -

Provencale, served with pan-fried potatoes, haricots vertes & garlic butter

/ 569 :-

(this is a dish for at least two persons)

Mussels -

Moules marinere on blue mussels, garlic,
white wine & cream

Served with french fries & aioli

/ 245 :-

Fish gratin -

Duchesse potatoes, catch of the day,
lobster & seafood sauce & shrimp

/ 269 :-

Bouillabaisse -

Stew with fish & seafood

/ 279 :-

Dessert:

Sorbet -

Chef's choice

/ 75 :-

Crème brûlée -

Served with delicious berries

/ 95 :-

Chocolate cake -

French dark chocolate

/ 115 :-