

A la Carte

Starters

Foie Gras 26,5
in Terrine
Fig Chutney and Brioche
1/3/7

Fresh Goat's Cheese 17,5
Salad with Honey Vinaigrette
4

Seasonal Cream Soup 15,5
with Poached Egg
3/7

Salmon 18,5
Gravlax
with Citrus Fruits
4

Main courses

Cod 32,5
Roasted Fillet
Broccoli Mousseline and Candied Celery
4/7/9/12

Goat's Cheese and Spinach 32,5
in Ravioli
Leek Emulsion
1/3/7

Veal 34,5
in Roasted Medallion,
Mini Mushroom Pie
and Parsnip Purée
1/5 / 7 / 12

Beef 40,5
Roasted Steak
Seasonal Vegetables and Bordelaise Sauce
5/7/12

Risotto 34,5
Creamy with Saffron,
Shavings of Aged Parmesan Cheese
5 / 7 / 12