



PASCAL DEVALKENEER

APPETIZERS TO SHARE (OR NOT...)

Brioche bite with Bellota ham (2 pieces)	19,00
Shells, sage and lemon thyme	15,50
Anchovies in oil, piquillo peppers on crystal bread (2 pieces)	13,50
Mussels, chorizo & tarragon	15,50
South-west duck foie gras with spices	22,50
Smoked trout rillettes	17,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21,50

STARTERS

Pasta of the day, kale pesto	22,50
Risotto with seasonal mushrooms	22,50
Creamy butternut soup	18,50
Grilled octopus, fennel salad and Kumquat	24,50

MAINS

Roasted veal chop, chanterelles and kale	37,50
Pork belly, oriental style carrots	32,50
Braised veal sweetbread with broccolis	45,00
Roasted sea bass, Paimpol coco beans, chorizo, confit tomatoes	34,50
Roasted sea bream fillet, cauliflower variations and toasted hazelnuts	37,50

MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herbs salad (for 2 people)	45,00/pers
Risotto with seasonal mushrooms (for 2 people)	29,50/pers

SELECTION OF CHEESE BY ETIENNE BOISSY

Meilleur Ouvrier de France Fromager	15,50
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DESSERTS

Iced coffee	14,50
Chocolate-speculoos cake, vanilla ice cream	
Mango, coffee crumble and sorbet	

LUNCH

(only lunchtime from Tuesday to Friday excluding public holidays)

Starter	15,50
Main	20,00
Dessert	12,50
Two course	28,50
Three course	34,50

Net prices in euro, tax and service included.

The Chef** Pascal
DEVALKENEER and his
Executive Chef Hadrien
FRANCHOO select
exceptional products
every day from small
producers offering
irreproachable quality.
We always favor local
and organic sourcing.