



PASCAL DEVALKENEER

Information on allergens is available from staff.
Note that the composition of our dishes may vary.

APPETIZERS TO SHARE

Brioche bites with Bellota ham (min. 2 pieces)	9,50/piece
Labeled Scottish salmon rillettes	12,50
Chorizo mussels	12,50
Razor shell fried in marjoram oil, Cecina beef	12,50
Foie gras with spices	21,50
Grilled octopus, fennel salad and kumquats	18,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21.50

STARTERS

Breton lobster bolognese with coco de Paimpol	34.50
Paccheri with Kale Pesto	22.50
Scallops with squash and citrus fruits	24,50
Jerusalem artichoke velouté, hazelnut oil, parsnip crisps (extra truffle 15€)	17,50

MAINS

Roasted veal chop, tender salsify	34,50
Candied Gascon pork belly 12 hours flame-burnt leeks, clams	32,50
Roasted sea bream, composition of seasonal vegetables	32,50
Braised veal sweetbreads with root vegetables	45,00
Roasted sea bass fillet, potato mousseline, sea banana, kumquats, bone jus	32.50

MAINS TO SHARE

Simmental beef rib, potato risotto, salad (for 2 pers.)	45,00/pers
Risotto with artichokes, black truffle from Carpentras	
	Starter : 26,50/pers
	Main : 34,50/pers

SELECTION OF CHEESE BY ETIENNE BOISSY

Meilleur Ouvrier de France	14,50/pers
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DESSERTS

at 12,50

Iced coffee

Chocolate-speculoos cake, vanilla ice cream

Pineapple caramelized with Shiso, Pineapple-Ginger sorbet

Roasted mango, coffee crumble

LUNCH

(only lunchtime from Tuesday to Friday excluding public holidays)

Starter	15,50
Main	20,00
Dessert	12,50
Starter + Main + dessert or Coffee	34,50

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

Net prices in euro, tax and service included.