



**PASCAL DEVALKENEER**

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

## APPETIZERS TO SHARE

Brioche bite with Bellota ham (min. 2 pieces)	9,50/piece
Marrowbone with herbs (min. 2 pieces)	7.50/piece
Ardennes smoked trout rillettes	12,50
Chorizo mussels	13,50
Razor shell fried in marjoram oil, Beef Cecina	14,50
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, wild garlic pesto	22,50
Cuttlefish marinated in Citron lemons, herb coulis	24,50
Velouté of local white asparagus, north sea gray shrimp	17,50

## MAINS

Roasted veal chop, tender salsify*	34,50
Confit Gascon pork belly 12 hours, flame-burnt leeks, clams	32,50
Roasted sea bream, cauliflower composition	32,50
Braised sweetbreads, root vegetables	45,00
Roasted sea bass fillet, potato mousseline, salty fingers, kumquats, strong juice	32,50

## MAINS TO SHARE (OR NOT...)

Matured Simmental beef rib, potato Sarladaise, winter salad (for 2 people)*	45,00/pers.
Risotto with artichokes, black truffle from Carpentras	
	Starter : 26,50/pers
	Main : 34,50/pers
Veal tomahawk, vegetable casserole, potato mousseline (for 2 people)*	34,50/pers

## SELECTION OF CHEESE BY ETIENNE BOISSY

Meilleur Ouvrier de France Fromager	14,50/pers
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## DESSERTS

Iced coffee	12,50
Chocolate-speculoos cake, vanilla ice cream	
Caramelized pineapple 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

### Chef's suggestion

\*Morel sauce: €9.50

\*\*Carpentras black truffle supplement: €15.00

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.