



PASCAL DEVALKENEER

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

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

Brioche bite with Bellota ham (min. 2 pieces)	9,50/piece
Shells, sage and lemon thyme	15,50
Anchovies in oil, piquillo peppers on crystal bread (2 pieces)	11,50
Ardennes smoked trout rillettes	12,50
Chorizo mussels	13,50
Foie gras with spices	22,50
Grilled octopus, fennel salad and Kumquats	19,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21,50

## STARTERS

Japanese-style Mediterranean bluefin tuna ceviche, soy, sesame, Yuzu oil	31,50
Orecchiette, basil pesto	22,50
Cuttlefish marinated in Cédrat lemons, herb coulis	24,50
Chipirones at the Basquaise way	23,50

## MAINS

Roasted veal chop, white and green asparagus	34,50
Pyrenees milk-fed lamb shoulder confit 12 hours, green asparagus, peas and beans with savory	32,50
Braised veal sweetbreads, composition of zucchini	45,00
Roasted sea bass fillet, glazed artichokes, lemon, Taggiasche olives	32,50
Roasted skate wing, sauce vierge, mashed potatoes	34,50

## MAINS TO SHARE

Bull rib, Gratin Dauphinois, fresh herb salad (for 2 people)	45,00/pers
Pork tomahawk, vegetable tian, roasted potatoes (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

	12,50
Iced coffee	
Chocolate-speculoos cake, vanilla ice cream	
Lemon pie, crunchy meringue	
Roasted mango, coffee crumble	

## 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.