



PASCAL DEVALKENEER

## 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
Holstein beef carpaccio, vegetables pickles	16,50
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

Orecchiette with mushrooms	22,50
Cuttlefish marinated in Cédrat lemons, herb coulis	24,50
Scotland langoustines, pears beetroots mille-feuille	24,50
Fresh polenta with figs and and black chanterelle, Cecina of beef	24,50

## MAINS

Roasted veal chop, girolles, peas and beans with savory	34,50
Pyrenees milk-fed lamb shoulder confit 12 hours, Oriental-style carrots	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, potatoes risotto, fresh herb salad (for 2 people)	45,00/pers
Catch of the day, composition of fennel (for 2 people)	35,00/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	
Roasted mango, coffee crumble	
Fig tartlet	

## 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.