

A

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 (2 pieces)	19,00
Shells, sage and lemon thyme	15,50
Anchovies in oil, piquillo peppers on crystal bread (2 pieces)	11,50
Marrow bones with herbs (2 pieces)	19,00
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

Carrot soup with southern flavors	17,50
Mushroom risotto	22,50
Scotland langoustines, pears beetroots mille-feuille	28,50
Scallops with squash and clementine	26,50

MAINS

Roasted veal chop, creamy salsify	34,50
Pork belly confit 12 hours, tender leeks clams, curry oil	32,50
Braised veal sweetbread with mushrooms	45,00
Roasted sea bass fillet, artichoke, Taggiasche olive	32,50
Monkfish tail, Paimpol coco beans with chorizo	34,50

MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herb salad (for 2 people)	45,00/pers
Catch of the day, composition of fennel (for 2 people)	35,00/pers
Mushroom risotto (for 2 people)	29,50/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	
Pear rice pudding	

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.