



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
Razor clams lemon lovage parsley	15,50
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

Orichiettes, basil pesto	22,50
Creamy risotto with zucchini	22,50
Old-fashioned tomato carpaccio With burratina cream	16,50
Amberjack carpaccio, chimichurri sauce	22,50

## MAINS

Roasted veal chop, girolles mushrooms	34,50
Lamb shoulder, oriental way carrots	32,50
Braised veal sweetbread with broccoli	45,00
Roasted sea bass fillet, peas, beans, morels	34,50
Skate wing, virgin sauce potatoes mousseline	37,50

## MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herb salad (for 2 people)	45,00/pers
Creamy zucchini 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	
Red fruits pavlova	

## 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.