



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)	13,50
Mussels with chorizo	15,50
South-west duck foie gras with spices	22,50
Grilled octopus, fennel salad and Kumquats	23,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21,50

## STARTERS

Pasta of the day, kale pesto	22,50
Creamy artichokes risotto	22,50
Squash velouté, roasted hazelnuts	17,50
Marrow bones with herbs	21,50

## MAINS

Roasted veal chop, morels and kale cabbage	37,50
Tender pork belly, leeks, shell, curry	32,50
Braised veal sweetbread with root vegetables	45,00
Roasted sea bass fillet, artichokes	34,50
Skrei fillet, caramelized endives	34,50

## MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herb salad (for 2 people)	45,00/pers
Creamy artichokes risotto (for 2 people)	29,50/pers
*Black Carpentras truffle supplement*	25,00

## SELECTION OF CHEESE BY ETIENNE BOISSY

Meilleur Ouvrier de France Fromager	15,50
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## DESSERTS

Iced coffee	14,50
Chocolate-speculoos cake, vanilla ice cream	
Rice pudding, bloody orange emulsion	

## 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.