



PASCAL DEVALKENEER

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
Razor clams, lemon, lovage	15,50
South-west duck foie gras with spices	22,50
Smoked trout rillettes	17,50
Sardine Don Reinaldo in olive oil and Espelette pepper	21,50

STARTERS

Pasta of the day, wild garlic pesto	22,50
Creamy artichokes risotto	22,50
Asparagus velouté, grey shrimps	18,50
Grilled octopus, fennel salad and Kumquats	23,50

MAINS

Roasted veal chop, morels and asparagus	37,50
Lamb shoulder, oriental style carrots	32,50
Braised veal sweetbread with broccolis	45,00
Roasted sea bass fillet, crisp vegetables, green sauce	34,50
Sea bream fillet, asparagus	35,50

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

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	
Pineapple with shiso and sorbet	

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.