

A

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
Mussels with chirozo	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, kale pesto	22,50
Creamy mushrooms risotto	22,50
Butternut velouté	18,50
Grilled octopus, fennel salad and Kumquat	24,50

MAINS

Roasted veal chop, kale and girolles	37,50
Lamb shoulder confit, roots vegetables	39,50
Braised veal sweetbread with mushrooms	45,00
Roasted sea bass fillet, celery risotto with lobster broth, lemon and lovage relish	35,50
Roasted sea bream, with cauliflower, hazelnut	37,50

MAINS TO SHARE

Bull rib, potatoes risotto with marrow bones, fresh herb salad (for 2 people)	45,00/pers
Creamy mushrooms 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	
Roasted pineapple, ginger sorbet, shiso	

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.