

MENUS

Menu "Déjeuner" - 3 courses	49,00 €
Menu "Déjeuner" - with our wine selection	69,00 €
Menu Dinner - 3 courses	54,00 €
Menu Dinner - with our wine selection	84,00 €
Menu "Confiance" - 5 courses	89,00 €
Menu "Confiance" - with our wine selection	139,00 €

All our menus are served for the entire table only.

FIRST COURSES

Quenelles of zander Nantua sauce	34,00 €
Hot & cold marbled Ham, smoked eel celeriac in remoulade, horseradish	39,00 €
Soft-boiled egg with black truffle croque-monsieur cheese-ham	69,00 €
Noble Pâté-Croûte Bigorre's black pork, duck and goose foie gras from South-West of France <small>(limited production)</small>	49,00 €

MAIN COURSES

Pre-salted codfish stew of cabbage gnocchi of potatoes	49,00 €
Sea bass crust of endives juice with vin Jaune from Château-Chalon	59,00 €
Couscous pan roasted "Allaiton de l'Aveyron" Lamb hummus, coco-beens from Paimpol, coriander	59,00 €
Steak with Fries roasted Norman fillet of beef with pepper Delamain brandy-flambéed, fries hand-cut	69,00 €
Guinea fowl demi-deuil stuffed breast of guinea fowl from Landes Jerusalem artichoke with truffle, salsify, celery, juice of meat	89,00 €

DESSERTS

Waffle from Brussels	18,00 €
Rum Baba "El Dorado 12 years"	18,00 €
Paris-Brest	18,00 €
Bitter chocolate pie, roasted pistachio from Sicily ice	18,00 €
Cheese selection	18,00 €

Restaurant manager : Arnaud De Schepper

DESSERTS

Waffle from Brussels	18,00 €
Rum Baba "El Dorado 12 years"	18,00 €
Éclair Vanilla from Tahiti, hazel-nut praline-flavored	18,00 €
Bitter chocolate pie, roasted pistachio from Sicily ice	18,00 €

By reservation only

"Millefeuille" vanilla from Tahiti minimum 2 people, price per person	24,00 €
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CHEESES

Cheese selection from the House Van Tricht	18,00 €
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MY CRUSTS

by reservation only
limited production

Pithiviers pressed duck of Gérard Burgaud from Challans goose foie gras (2 people)	89,00 € per person
Pork Butcher Pie basque Pork of Pierre Oteiza goose foie gras, sweet bread (2 people)	89,00 € per person
Wellington Beef filet pur of "Simmental" Beef, goose foie gras gravy sauce (6 to 10 people)	89,00 € per person
Koulibiac Scottish salmon, spinach Russian buckwheat, white mushroom (8 to 12 people)	89,00 € per person
Pigeon from Anjou in crust foie gras, smoked eel (2 people)	89,00 € per person