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Menu

à la carte prices

**Starter**

Caesar Salad “Basil style” served with marinated plum	€ 9,50
or Saddle of suckling pig served with apple-leek salad, cream of “Boidin Noir” and mustard aromas	€ 14,50
or Tuna with Asian flavors served with – optional – veal “sous vide”	€ 14,50
or Beef tartar served with onions, sweet-potato cream and sheep chees roll	€ 14,50

**Entremets**

White bean-creamsoup provencial served with - optional - octopus	€ 9,50
or Pan-fried scallops with “potato risotto”, lime-atichokepuree and “Cajun-Espuma”	€ 15,50
or Balsamico braised hip of lamb served with confid potato and ratatouille	€ 16,50
or Pan fried catfish rosé served with grapes- (optional) vealbacon- relish and Radicchio risotto	€ 16,50
or Pasta filled with pear, parsley root and truffled puree, herb velouté and Belper Knolle (cheese)	€ 14,50

**Main Courses**

Meagre (fish) served with colored potato puree, Sauce Rouille and bouillabaisse foam	€ 27,50
or Arrosed filet of halibut, confid shallot, cauliflower and white wine-mushroom cream	€ 27,50
or Cream braised shoulder of veal served with green asparagus vegetables and tomato flavored Parmesan Gnocchi	€ 26,50
or Duet of black feathered chicken served with chick-pea sandwich, flower beds fig and romanesco	€ 27,50
or Filet of Angus beef served with common morel jus, vegetable cassoulette and roasted mashed potaoes	€ 27,50

**Dessert**

“White cake” served with nut butter ice cream, flan mousse and a tangerine jelly	€ 9,50
or Barberry-cherry bar served with curd cream, carot and whey sorbet	€ 9,50
or Éclair served with chocolate, pear and raspberry	€ 9,50

Three courses € 49,50/ four courses € 59,50 (inkl. choosen dessert)  
Three courses € 51,50/ four courses € 61,50 (without dessert)  
Vegetarian 3 courses € 31,50