WINTER

STARTERS

MOULES «MARINIÈRE»

with a white wine-herb-fond

OYSTERS MARENNES-OLÉRON raw - with lemon and shallot vinaigrette	6.50	per piece
LANGUSTINO with pak choi, coconut chips and tandoori foam		28.00
SOUPS		
LOBSTER FOAM SOUP with scallops and smoked bacon		19.00
MAIN COURSES		
SAUTEED CALF'S LIVER with herbs, Calvados and crispy butter roesti		39.00
BRAISED VEAL CHEEKS with mashed potatoes and black salsify		48.00
MOULES	starter approx. 250g	mail course approx. 400g

with French fries + **6.50**

35.00

20.50