



*TASTING MENU*

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

FILET OF BEEF, WILD GARLIC, YOUNG TURNIPS, SNAIL CROQUETTE

RAVIOLI OF PRAWNS, SAVOY CABBAGE, DASHI

HAKE, WHITE ASPARAGUS, GRAPEFRUIT, CHERVIL

LAMB RUMP, CARROTS, SORREL, ANCHOVY, BLACK OLIVE

CHEESE PLATTER AND THEIR GARNISHES 13€

(INSTEAD OF DESSERT 8€)

CARAMEL, CHOCOLATE, VANILLA

PETITS FOURS

MENU 85€ / WINE PAIRING 48€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT CARE AND LOVE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS

CLOSING TIMES

4PM / MIDNIGHT