

Menu

Salmon Tatar with Avocado and Trout Caviar...22 €

Chicken Consommé Double with Root Vegetables
and Wagyu Fat...18 €

Red Prawn in Tempura with Wasabi-Mayonnaise
and exotic Fruits...16 €

Steamed Codfish, Spring Onions and Beurre
blanc...34 €

Belgian Veal Cheek “Private Selection” with
Hoummus, Carrots and marinated Shallots...36 €

Crème Brûlée...11 €

Cheese Assortment by Affineur Tourrette...16 €

5 Courses...86 € Wine Pairing...45 €
(without Prawn, with Dessert or Cheese)

6 Courses...96 € Wine Pairing...55 €
(with Dessert or Cheese)

7 Courses...106 € Wine Pairing...65 €

Menu of Irish Organic Peking Duck (served by table)

Essence with Root Vegetables and homemade Tofu

Dim Sum with Green Apple and Jus chinois

Duck Breast and Salad of Legs with crispy Skin,
Japanese Rice, Cucumber, Leek, Crêpes, Hoisin Sauce

3 Courses (for 2)...139 € Wine Pairing p.P. ...28 €

Menu of the Day « Banlieue »

...a bit less elaborate, but made from the same high-quality produce and cooked and served with an equal amount of love...

Starter, Main Course, Crème Brûlée or Cheese...54 €

**Every Sunday
from 12 a.m.-2 p.m.:
« Sunday Roast »**

Starter, Sunday Roast, Dessert...52 €