



Starters

Vitello tonnato 18€

Slow-cooked veal, tuna mousse, and parsley oil

Foie Gras 22€

Homemade foie gras with red onion chutney

Gambas Carpaccio 21€

Chili oil – beets with Timut pepper – lemon vinaigrette

Scallops 22€

Seared scallops, mushroom cream – prosciutto chips – dill oil

Roasted onion tartlet 16€

Caramelized onions – maroilles cheese foam

*« We work exclusively with fresh ingredients, and
everything is homemade. »*

Pasta

Risotto with gorgonzola cream 28€
Pear, walnuts and balsamic reduction

Pappardelle with scallops 32€
Homemade pasta served with scallops – butternut cream

Truffle spaghetti 39€
Homemade spaghetti with Melanosporum truffles from Périgord

Main

Flambéed Prawns 30€
With parsnip cream – parsley salsa verde – prosciutto crumble

Sole 36€
Sole roulade stuffed with scallops and prawns – vanilla cauliflower cream

"Elephant ear" Milanese-style 38€/pers
Traditional veal Milanese schnitzel for two

Beef Tenderloin 33€
Cooked at low temperature – broccolini and fondant potatoes



Our Desserts

| | |
|---|-----|
| Praline Rock | 15€ |
| Chou with apple insert & vanilla chantilly | 12€ |
| Tonka bean bavarois – crémeux & mandarin confit | 12€ |
| White chocolate dome, pear-caramel heart | 15€ |
| Selection of 3 cheeses from « Terre de Fromages » | 12€ |

Hot beverages

| | |
|--|-------|
| Coffees <i>Expresso, lungo, Decaffeinated</i> | 4€ |
| Dammann Teas and Herbal Infusions | 4,50€ |
| Café plaisir <i>Espresso with 2 cl of grappa or Amaretto</i> | 8€ |
| Irish Coffee or Italian coffee | 13€ |
| Frozen pear <i>Pear sorbet topped with pear brandy</i> | 12€ |