



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
Traditional veal Milanese schnitzel for two 38€/pers

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 – crèmeux & mandarin confit	12€
White chocolate dome, pear-caramel heart	15€
Selection of 3 cheeses from « Terre de Fromages »	12€

Hot beverages

Coffees <i>Espresso, 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€