

Bistro MENU



STARTERS

Squash velouté with chestnuts and pork belly, 'parfait' steamed egg, white truffle oil.....	14€
Avocado bruschetta, mixed fresh herbs and feta cheese.....	14€
Autumn salad, smoked duck breast, pomegranate, blue cheese and nut oil vinaigrette.....	15€
'Gravlax' salmon, potatoes, sour cream and pickled vegetables.....	18€
Duck 'Tataki', turnips and carrots, thai vinaigrette.....	19€

MAIN COURSES

Butcher's beef cut à la plancha, glazed carrots and sautéed potatoes.....	22€
Roasted pollack fillet, Paimpol beans ragoût with veal stock jus, cooking broth emulsion.....	24€
Roasted guinea-fowl supreme, simmered cabbage stuffed cabbage and poultry stock jus.....	21€
Almond crusted hake, rosemary scented diced potatoes risotto, shellfish emulsion.....	23€

DESSERTS

Fig tartlet, vanilla ice cream.....	9€
Vanilla crème brûlée.....	8€
Red wine poached pear, almond crispy tuile and Isigny cream ice cream.....	9€
'Liégeois' chocolate mousse, salted butter caramel and Tonka bean.....	9€
Gourmet coffee or tea.....	9€

Starter + Main Course ou Main Course + Dessert • 24€ Starter + Main Course + Dessert • 29€

All our dishes are housemade and transformed on the spot from raw products

All our meats are from France unless stated

Prices are nets and service is included