

DINNER

A LA CARTE

A la carte we recommend to order 3-4 servings per guest.

OYSTERS 3 / 6 / 12 pcs

Roumegous no. 5 from Brittany 105,- / 175,- / 350,-

Le Gall no. 3 from Brittany 120,- / 200,- / 400,-

Gillardeau no. 4 from Marennes 135,- / 225,- / 450,-

SNACKS

Bread & butter 45,-

Petit Lucques olives 65,-

Gougères with comté & lardo 85,-

White anchovies with baby peaches, samphire & hazelnuts 75,-

Accras de Morue with Piccalilli 105,-

STARTERS

Grilled langoustine with fennel & ramson butter 175,-

Onion tart with crème fraiche 48% 145,-

Green asparagus with dijon, almond & chervil 145,-

Beef tartare with green peppercorn & watercress 155,- / 195,-

MAINS

Grillet coquelet with baby carrots & leeks 225,-

Mussels in white wine & cream sauce 175,-

White asparagus with goat cheese, pine nuts & garden sorrel 185,-

Charcoal grilled rib eye with sauce béarnaise 295,-

Charcoal grilled rib eye for two served with sides 750,-

Catch of the day - Please ask your waiter

SIDES

Green salad 55,-

Fries & tarragon mayonnaise 55,-

New potatoes & herb butter 55,-

DESSERTS

Cheese selection from the cheese cart 3/6 pcs 135,- / 250,-

Pavlova with lemon curd & rhubarb 125,-

Profiteroles with vanilla ice cream and chocolate sauce 110,-

Please let us know if you have any allergies or special dietary needs