



WHAT'S ON THE MENU? ♥



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TO SHARE

- Pissaladière Tatin Style €16
- Tempura cuttlefish served with tzatziki €12
- Traditional Charcuterie Board €18
- Fried asparagus and crispy onions €9
- Spreadable Duo €9

STARTERS

- Main courses are available for an additional €10
- Beef gravlax with traditional mustard cream €12
 - Crispy vegetable salad and ginger vegetable samosa €10
 - Seared salmon, beets, and peas €11
 - Green asparagus, mortadella, burrata, and pistachio pesto €13

MAIN COURSES

- Crispy confit lamb shoulder with garlic cream €22 *
 - Seared tuna steak with satay sauce €21 *
 - Orecchiette with asparagus, artichokes, pesto, and parmesan €20
 - Black tiger prawns with garlic butter €22 *
 - Veal escalope with Gaston sauce €22 *
 - Grilled sirloin steak with crushed peppercorn sauce €23 *
- *All main courses are served with two sides: salad / homemade fries / vegetables / pasta

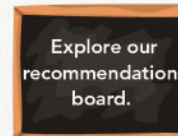
We prepare our dishes exclusively with fresh, raw, locally sourced ingredients, harvested seasonally from our vegetable garden. We would like to thank our dedicated producers and artisans..

CHILDREN'S MENU

- Orecchiette with tomato sauce or a kid's pizza + ice cream €12

DESSERTS

- Cheese platter €7
- PISTACHIO ORANGE BLOSSOM €8**
Semolina biscuit, pistachio namelaka, crunchy pistachio praline, orange blossom whipped ganache, roasted pistachios.
- TART LOU GAU €8**
Shortcrust pastry, chocolate-hazelnut brownie filling, hazelnut praline core, dark chocolate whipped ganache, roasted hazelnuts.
- LEMON €8**
Shortbread crisps, Syracuse IGP lemon cream, lemon-infused madeleine biscuit, airy lemon mousse, lemon whipped ganache
- Pastry Flan €8
- TROPECIENNE €9
- Nougat glacé with red berries coulis from Silvain €7



For allergen information, please consult our staff.

Service and VAT included.