

*Menus*

Starter / Main or Main / Dessert	39
Starter / Main / Dessert	45


*Starters*

Green asparagus / César sauce / Anchovy / Parmigianno / Wild garlic 	16
Grilled leeks / Burrata / Kumquat / Green oil  	16
Veal tataki / Rice paper / Daikon / Peanut / Fried chili oil (+ 2€)	19
Crab «Croque» / Bisque gel / Mango / Celeri / Dill	21
Semi-cooked duck foie gras / White pepper / Gingerbread biscuit / Passion fruit (+3€)	21

*Mains*

This week's suggestion	31
Penne and white asparagus / Cacio e pepe / Pecorino romano / Egg yolk / Tellicherry black pepper	32
Braised beef chuck / Green cabbage / Marrow bone / Potato / Red wine sauce (+2€)	37
Korma trout / Green peas / Ajo blanco / Almonds / Yellow curry (+2€)	37

*Desserts*

36 months gouda panna cotta / Honey / Blood orange / Pumpkin seeds / Caraway 	15
Tiramisu / Chocolate ganache / Sponge cake / Crispy cocoa nib / White coffee ice cream	15
Yuzu tartlet / Green tea namelaka / Ganache / Black lemon sorbet	15
Madeleine biscuit / Ivory white chocolate / Hibiscus gel / Beetroot hibiscus ice cream	15
Coconut milk rice pudding siphon / Pineapple / Coconut crumble / Opaline / Virgin pina coloda sorbet	15

*Price in € including vat & service.*

*A full detailed allergens list is available on request.*