

DE
Gouden
REAEL

L'APERITIF

OYSTERS

"Huîtres à Volant" 4

"Irish Mór" 5,5

BULLE

Loire – "Carte Turquoise", Domaine des Baumard 10

Champagne – Blanc des Noirs, Xavier Leconte 16,5

We serve our purified, sustainable mineral and sparkling water during your visit. We charge €3 per person for this.

L'ENTRÉE

OEUF POCHÉ

pickled onion – brioche – onion confit

SMOKED EEL

red cabbage – buddha's hand – red wine

LE PLAT PRINCIPAL

CHOUX FARCI

kohlrabi – pumpkin – beurre blanc

RED MULLET

artichoke – citrus – saffron

GUINEA FOWL RÔTI

morels – mousseline – vin jaune

LE GRAND FINAL

TARTELETTE

granny smith – almond – dill

GARIGUETTE

strawberry – mascarpone – parsley

3-course: €55

wine pairing: €29

L'ENTRÉE

POACHED EGG

pickled onion – brioche – onion confit

SMOKED EEL

red cabbage – buddha's hand – red wine

LA DEUXIÈME ENTRÉE

RAVIOLE

red beetroot – pear – Oudwijker Fiore

BOUCHÉE À LA REINE

*sweetbread – mushroom – crayfish
(supplement €5)*

LE PLAT PRINCIPAL

CHOUX FARCI

kohlrabi – pumpkin – beurre blanc

RED MULLET

artichoke – citrus – saffron

GUINEA FOWL RÔTI

morels – mousseline – vin jaune

LE GRAND FINAL

TARTELETTE

granny smith – almond – dill

GARIGUETTE

strawberry – mascarpone – parsley

4-course: €67

wine pairing: €38