

La Carte

SERVED AT LUNCH, MONDAY TO FRIDAY,
EXCLUDING PUBLIC HOLIDAYS

Entrées



Mozzarella arancini, tomato & tarragon ragu,
shaved Parmesan, salad / 7€

Confited chicken liver salad, creamy lentils with parsley,
garlic croutons / 7,50€
(sans gluten = sans croutons)



Citrus marinated prawns, served with saffron and
Jerusalem artichoke purée, asparagus tips, lemon & parsley oil / 12,50€



Confited pork belly, chorizo & red onion jam,
sweet & sour apple purée / 12,50€

Salmon gravelax with beetroot, sundried tomato tartare
with cucumber & apple, yuzu scented crème crue, blinis / 12€
(gluten free = without blinis, lactose free = without cream)

Mains



Braised duck leg with white wine, apricots & almonds,
potato purée, roast carrots & parsnip / 16€



Pork & wild garlic sausage, Amandine potatoes,
roast seasonal vegetables, honey mustard sauce / 16€



Saffron & pea risotto with grilled asparagus & Parmesan,
sun-dried tomato & almond pesto, Burrata / 22€



Slow-cooked pork shoulder, brown butter potato mash,
roasted seasonal vegetables, Pommeau sauce & ravigote vinaigrette / 21€



Catch of the day, brown butter potato mash, carrot mousseline,
green beans, lemongrass & Kaffir lime sauce / 23€

Desserts



Valrhona dark chocolate mousse, pistachio chantilly cream / 6€

Tiramisu with red berries & vanilla mascarpone / 6€
(no alcohol)

Crème brûlée of the day & homemade biscuit / 8,50€
(gluten free = without biscuit)

Valrhona chocolate Charlotte (chocolate mousse & ladyfinger biscuits),
with raspberry coulis & raspberry macaron ice-cream / 10€



Selection of 2 cheeses,
salad, chutney & caramelised walnuts / 10€ or selection of 4 / 15€



= Gluten free



= Vegetarien



= Lactose free