

HOLIDAYS MENU

3-COURSE - 49,5
entree, plats & dessert

4-COURSE - 59,5
*entree, entrée chaude,
plats & dessert*

5-COURSE - 72,5
*entree, entrée chaude,
plats, dessert
& fromage*

*Available for groups of 8
or more from December
1st to January 19th*

ENTREE

THON ET BRIOCHE
*tuna tartare with leek-mayonnaise
and nori served on brioche*

ENTRÉE CHAUDE

CABILLAUD
cod, fennel, stewed mussel and shore crab sauce

PLATS

MAGRET DE CANARD
*duck breast fillet, potato truffle puree,
parsnip and duck jus*

DESSERTS

TARTE TATIN CHAUD
caramel with Calvados and vanilla ice cream

FROMAGE

PLATEAU AU FROMAGE «V»
selection of French cheeses from Fromagerie Kef



CRÉMANT PER GLASS	€8,75
CHAMPAGNE <i>Blanc de Blancs Grand Cru - Chardonnay</i>	€14,50
HUÎTRE <i>Fine de claire oester with mignonette and lemon</i>	€4,50 p.p.