

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

COCKTAIL DE CREVETTES

*shrimp cocktails of prawns,
cocktail sauce, lettuce and crudite*

ENTRÉE CHAUDE

CABILLAUD

cod, celeriac, smoked eel with beurre blanc

PLATS

MAGRET DE CANARD

*duck breast fillet, potato truffle puree,
parsnip and duck jus*

DESSERTS

PANNA COTTA

with orange, cardemon and ginger snaps

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 oyster with mignonette and lemon</i>	€4,50 p.p.