

Starters :

Marbled egg, Meurette-style	12 €
Butternut velouté, Beaufort cheese, hazelnut splinters	13 €
Scallops in carpaccio, tangy crem	15 €
Duck foie gras half cooked with spices, fruit chutney	18 €
6 Burgundy snails, very large caliber 6	19 €
Sardinillas in a can, seaweed butter (to share)	16 €
Ossetra Petrossian caviar, potato crumb, sour cream	49 €

Sharing platters :

Board of matured cheeses selected by our cheese expert J d'Hondt	15 €
Artisan cold cuts from the Louis Ospital house	16 €
Mixed board of matured cheeses and artisanal cold	17 €

Main courses :

Baked Rigatoni with Brie de Meaux PDO	16 €
Baked Rigatoni with Brie de Meaux PDO, winter truffle shavings	32 €
Creamy leek and Meaux mustard risotto	18 €
Veggie burger, french fries	19 €
Caesar salad	21 €
Warm goat cheese salad	21 €
Cod fish and chips, tartar sauce	24 €
Seabass filet, hazelnut crumble, duo of celery and chestnuts	27 €
Scallops cooked in the shells, butternut mousseline, salsify	32 €
Duck leg Parmentier, green salad	18 €
Classic raw beef tartare, french fries	22 €
Local cheeseburger: prepared with Mustard and Brie de Meaux PDO	23 €
Traditional veal blanquette, pilaf rice	24 €
Chicken supreme, truffle Parisian-style gnocchi, sautéed mushroom	25 €
Butcher's hanger steak, potato mousseline, pepper sauce	27 €

Desserts :

Ice cream and sorbets (2 scoops) <i>Vanilla, chocolate, caramel fleur de sel, coffee, mango, lemon, strawberry, raspberry, passion fruits</i>	7€
Tiramisu	9 €
Creme brûlée with organic Madagascar vanilla Bio	10 €
Lava cake Guanaja chocolate, vanilla ice cream	12 €
Mont blanc-style tartlet	12 €
Vanilla caramel mille-feuille	12 €
Gourmet coffee	10 €
Tea/ hot chocolate/ gourmet cappuccino	12 €

Children's menu (only for child under 12 years old)	13 €
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Homemade nuggets or minced steak, fries, One scoop of ice cream, syrup and water

Breakfast	12 €
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Freshly squeezed fruit juice, hot beverage, bread, butter, jam and pastry.

Please inform your waiter of any allergies before ordering.

*All our dishes are homemade
Net price in euros, service included.
All our meats come from Europe.*