

## STARTERS

Heart of lettuce, olive oil balsamic vinegar and Parmigiano Reggiano	€ 10
Broccoli soup with blue veined cheese	€ 11
Green asparagus, egg mimosa	€ 13
Salmon tartar with yuzu	€ 15
Duck foie gras with spices, fruits chutney	€ 18
Louis Ospital cold meats (to share)	€ 16
Burgundy snail, very large scale n°6	€ 19
Sardinillas served with seaweed butter (to share)	€ 16
Trilogy of scrambled eggs Petrossian Caviar, Black Truffle, green asparagus	€ 32

## MAIN COURSES

Seasonal vegetable casserole	€ 14
Rigatoni pasta gratin with cheese AOP Brie from Meaux	€ 15
Rigatoni pasta gratin with cheese AOP Brie from Meaux and fresh spring truffle	€ 28
Burger vegetarian	€ 18
Caesar salad	€ 20
Crispy gambas salad, sweet and sour sauce and citrus fruit	€ 21

## MEAT

Duck confit pie with green salad	€ 18
Beef tartare with French fries	€ 20
Local cheese burger: cooked with the cheese AOP Brie and Mustard from Meaux	€ 21
Veal blanquette, pilaf rice	€ 22
Yellow chicken breast, roasted white asparagus, hazelnuts and mimolette	€ 23
Beef back steak, mashed potatoes, pepper sauce	€ 24
Roasted rib veal, tomatoes crumble with basil and olives	€ 28

## FISHS

Fish and chips of cod with tartare sauce	€ 24
Sea bass fillet, braised fennel with orange fruit	€ 26
Grilled salmon steak, creamy polenta with wild garlic	€ 27

Cheese plate affinated by MR D'Hondt	15 €
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## DESSERTS

Ice cream and sorbets (2 scoops) <i>Vanilla, dark chocolate, caramel flower of salt, coffee, strawberry, raspberry, yellow lemon, Fruit passion, green apple, flower of milk</i>	€ 7
Tiramisu	€ 9
Crème brûlée with vanilla Madagascar bio	€ 10
Gourmet coffee	€ 10
Lemon pie with Timut pepper	€ 10
Lava cake chocolate Guanaja, vanilla ice cream	€ 11
Pistachio and rapsberry mille feuille	€ 12
Gourmet tea / hot chocolate/ cappuccino	€ 12
Red fruits cup, flower of milk ice cream	€ 14

### CHILDREN MENU (Only for children under 12 years old) € 12

Chicken nuggets, french fries, ice cream, and drinks

### BREAKFAST € 12

Freshly squeezed juice, hot drink, bread, butter and jam, pastries

Please inform your waiter of any allergies or intolerance before ordering.

All our dishes are homemade.  
Price are in euros and include taxes and service charge.  
All our meats are sources from Europe