



LUNCH

We recommend to order 2 - 3 dishes per person.

OYSTERS 3 / 6 / 12 pcs

Roumegous no. 5 from Normandy 105,- / 175,- / 350,-

Le Gall no. 3 from Brittany 120,- / 200,- / 400,-

Gillardeau no. 4 from Marennes 135,- / 225,- / 450,-

SNACKS

Bread & butter 45,-

Petit Lucques olives 55,-

White anchovies with baby peaches, samphire & hazelnuts 75,-

COLD PLATES

Cold smoked salmon with toasted bread, shallots, herbs & creme fraiche 135,-

Chèvre chaud salad with shallots & walnuts 135,-

Nicoise salad with haricot verte, spring greens, tuna, anchovies, egg & olives 175,-

White & green asparagus with dijon, almond & chervil 145,-

Beef tartare with green peppercorn & watercress 155,-

WARM PLATES

Charcoal grilled rib eye with sauce bearnaise, fries & green salad 275,-

Onion tart with crème fraiche 48% served with green salad 145,-

Croque Monsieur - grilled ham & Comté sandwich served with green salad 140,-

Mussels with white wine, cream sauce & fennel served with fries 155,-

DESSERTS

Selection of 3 cheeses served with accompaniments 135,-

Profiteroles with vanilla ice cream & warm chocolate sauce 110,-

Daily cake - Please, ask your waiter 65,-