



QUICK BITES

Available outside restaurant opening hours

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| ✓ "Lucien" Crisps | 3 € |
| ✓ Beetroot hummus and rice crisps ^{8,11} | 9 € |
| ✓ Aged Gouda cheese cubes, wholegrain mustard, celery salt ^{7,9,10} | 8 € |
| "Cacciatore" cured sausage 150g ¹² | 10 € |

TO SHARE

Available during restaurant opening hours

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|---|------|
| Selection of cured meats of the day | 21 € |
| ✓ Cheese board of the day, seasonal chutney, sourdough bread ^{1,7} | 17 € |
| 'Croque-monsieur', butternut squash, chicken, smoked scamorza ⁷ | 17 € |





STARTERS

✓ Squash velouté with chervil, hazelnuts, and Comté cheese ^{1,7,8}	14 €
Caesar salad, chicken, cherry tomatoes, croutons, parmesan ^{1,10}	19 €
✓ Roasted sand carrots, stracciatella, Harissa, lemon, coriander ⁷	20 €
Tuna tataki, crispy rice, kimchi-style fermented cabbage, clementine ^{4,6,14}	25 €

MAIN COURSES

Grilled rump steak, salad, choice of sauce, fresh fries ^{3,7}	
<i>Choice of sauce : Cognac pepper, Gorgonzola, Mushroom sauce (Archiduc) ⁷</i>	36 €
Venison steak, red cabbage jam, mashed potatoes, game reduction sauce ¹²	36 €
Steak tartare, pickles, salad, and homemade fries ^{3,10}	26 €
Smash burger, artisanal bun, bacon mayo, Taleggio cheese, candied onions, salad, and homemade fries ^{1,3,7,10}	24 €
Catch of the day, crushed Jerusalem artichoke with coffee, oyster mushrooms, beer butter sauce ¹²	32 €
Roasted poultry, salsify, spinach, poultry jus	32 €
✓ Sardinian fregola, green curry, spinach, caramelized butternut squash, feta ^{1,7}	28 €

SIDES

Side salad	5 €
Seasonal vegetable medley	5 €
Extra fries	5 €
Extra mashed potatoes	5 €
Extra sauce	3 €

DESSERTS

Gianduja chocolate iced parfait, peanuts, dark chocolate ^{3,5,7}	14 €
Choux pastry, pistachio diplomate cream ^{1,3,8}	12 €
Rice pudding, pecan praline, hazelnuts, and salted butter caramel ^{7,8}	12 €
Apple and pear salad, meringue, vanilla whipped cream ^{3,7}	14 €
Molten chocolate cake, custard ^{1,3,7,8}	12 €
Selection of cheeses of the day, seasonal chutney ^{1,7}	17 €





50€ MENU*

STARTERS

- 🌿 Squash velouté with chervil, hazelnuts, and Comté cheese ^{1,7,8}
- 🌿 Roasted sand carrots, stracciatella, Harissa, lemon, coriander ⁷

MAIN COURSES

Roasted poultry, salsify, spinach, poultry jus

- 🌿 Sardinian fregola, green curry, spinach, caramelized butternut squash, feta ^{1,7}

DESSERTS

Apple and pear salad, meringue, vanilla whipped cream ^{3,7}

Molten chocolate cake, custard ^{1,3,7,8}

* Fixed menu, no modifications allowed.

