

EASTER MENU

295,-

Gougère

Aged lardo & Honey

Shared starters

Tarte tatin d'oignon

Tart with caramelized onions and crème cru.

Asperges blanches à la flamande

White asparagus with egg, wood sorrel & browned butter

Main Course

Narvarin d'agneau

Lamb braised in white wine and tomato, served with spring vegetables