

SUMMER MENU

SEAFOOD PLATTER 1295,- for 2 per.

Oysters, lobster, langustine, shrimps, scallops, crab claws & octopus

Served with bread, lemon saffron emulsion, seaweed salad with almond & crudité

OYSTERS 3 / 6 / 12 pcs.

Le Petite Gamen from Normandy 75,- / 135,- / 295,-

Schaller no. 3 from Marennes Oléron 95,- / 155,- / 305,-

Baby Kys no. 5 from Brittany 105,- / 175,- / 350,-

Le Gall from Marennes 135,- / 225,- / 450,-

SNACKS

Bread & butter 45,-

Petit Lucques olives 65,-

Charcuterie & cornichones 95,-

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

STARTERS

Grilled Langoustine with fennel, herb butter & saffron mayonnaise 225,-

Onion tarte tatin with hazelnut vinaigrette & crème fraîche 145,-

Tartare de boeuf with green peppercorn & mustard cress 155,- / 225,-

Scallop with smoked oyster emulsion, charred new onion & parsley 175,-

MAINS

White asparagus with goat cheese, pine nuts & sorrel 185,-

Chargrilled Danish lamb fillet, green peas, carrots & caramelised onion 245,-

Moules frites 195,-

Chargrilled Ribeye à la béarnaise 325,-

Whole baked brill served with new potatoes 395,-

SIDES

Green salad 55,-

Fries & tarragon mayonnaise 55,-

New potatoes & herb butter 55,-

Green beans & tarragon 55,-

Tomato salad with green olives & merian 65,-

DESSERTS

Cheese selection from the cheese cart 3 pcs. 135,- / 5 pcs. 225,-

Lemon tart with meringue and strawberries 125,-

Profiteroles with vanilla ice cream and chocolate sauce 110,-

3 scoop of ice cream with buckwheat wafer 95,-