

A la carte

OYSTERS 3 / 6 / 12 pcs.

Baby Kys no. 5 from Carnac 115,- / 185,- / 360,-

Roumégous no. 5 from Charente Maritime 125,- / 195,- / 370,-

De L'impératrice from Le Parc 135,- / 225,- / 450,-

Gillardeau no. 5 from Marenne - Oleron 150,- / 250 / 490,-

Selection of oysters 4 pcs. 165,-

SNACKS

Baguette & butter 45,-

Smoked, spiced almonds 45,-

Petit Lucques olives with preserved cherries 65,-

Paniss with fennel & warm St. Marcellin cheese 125,-

Charcuterie 135,-

Chicken liver parfait with apple cider & waffle 75,-

STARTERS

Sweetbread with chicken glaze, apricot, capers & chanterelles 155,-

Onion Tarte Tatin with vinaigrette & crème fraîche 155,-

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

Hay smoked salmon with buckwheat tuile, crème fraîche & roe 155,-

MAINS

Lion's mane, hokkaido, comté & sage

Moules frites 195,-

Duck breast with chestnut, preserved blackcurrant & Burgundy jus 285,-

Venison with sunchoke puree, chicory, morels, bone marrow & Bordelaise sauce 345,-

Chargrilled Black Angus Ribeye à la béarnaise 300g. with fries & salad 455,-

Baked cod with sauce charcuterie, black kale & grilled tomato 275,-

SIDES

Green salad 45,-

Fries & tarragon mayonnaise 55,-

Pommes Anna 85,-

Black kale & smoked bacon from Alsace 55,-

DESSERTS

Cheese from the cheese cart 3 pcs. 135,-

Profiteroles with vanilla ice cream & chocolate sauce 125,-

Apple Tart Tatin with crème fraîche sorbet 125,-

Pain Perdu with cherry, almond & chocolate 135,-

Two Petit Fours 55,-

Please let us know if you have any allergies or special dietary needs.

We also cook for kids - please ask the waiter.

Lunch: 11:30 - 14:30 Dinner: 17:30 - 21:00

We serve snacks & oysters between 14:30 - 17:30.