

OYSTERS (3PCS, 6PCS)

"creuse" oysters from Gillardeau, buttered bread, shallot vinaigrette € 7.50 € 15.00

RED TUNA

in tartare, wasabi cream, coriander, young sprouts € 8.00 € 16.00

GREY SHRIMPS (1 PC, 2 PCS)

croquettes, fried parsley, lemon € 8.00 € 16.00

KING CRAB

in ravioli, sweet curry sauce, crispy vegetables € 7.50 € 15.00

TIGER SHRIMPS

perfume of lemon grass and garlic, wok of vegetables, spicy sauce € 9.50 € 18.50

COD

steamed, mariner's style mussels, mousseline € 26.00

SMALL DOVER SOLE (1 PC, 3 PCS)

"meunière" style, potato mousseline, seasonal vegetables € 8.50 € 26.00

IBEREAN HAM OF BELLOTA

toasts with tomatoes € 7.50 € 15.00

DUCK LIVER

terrine, chutney, sea salt 'fleur de sel', brioche bread € 8.00 € 16.00

FARMER'S STYLE CHICKEN

cooked at low temperature, Belgian asparagus, emulsion of tarragon € 18.00

IBEREAN PORK

cooked at low temperature, khefta perfume, puree of potatoes and mascarpone, "sauce vierge" with balsamic vinegar € 17.50

LAMB

marinated with spices, pesto of coriander, naân bread € 24.00

BEEF

tartare style, French fries, mixed salad € 18.00

BEEF (300 gr)

grilled or pan-fried, béarnaise, green pepper or "archiduc" sauce, French fries € 34.00

WHITE BELGIAN ASPARAGUS

mousseline or "Flemish style" € 9.00 € 18.00
ozen egg, mousseline of grey shrimps € 9.50 € 20.50

PENNE « ARABIATA »

white onions, tomatoes, peppers and parsley €16.00

SOUP OF THE DAY

made with seasonal vegetables € 5.50