

## Starters

Scallops with linguine and butternut 22.00

Fillet of wood pigeon , toast with wild mushrooms 18.00

Vegetable broth, cod cheeks and crayfish 21.00

## The classics

Vitello tonato 18.00

Carpaccio of beef, pesto, salad mixed with parmesan cheese and apple caper 17.00

Home made shrimp croquettes, pure and classic 16.00

Fried duck liver with toast of van brioche bread, silver onions and sauce of Granny Smith 22.00

Since we only work with fresh products, please excuse us for missing some market supply

## Main dishes

Onglet with shallots 27.00

Codfillet with spinach and sauce Hollandaise 29.00

Guinea fowl with chicory, sweetbread and potato croquettes 28.00

## The classics

Tenderloin of the Irish "Hereford" beef, season salade 30.00

Ribeye of "Hereford" beef, season salade 28.00

Choice of sauce: béarnaise, green pepper, archiduc, choron 3.00

Ray wing "Meunière" with hazelnut butter, capers and muslin Potatoes 24.00

Fried sole, season salad with shavings of Pecorino cheese 35.00

Cooking is a craft, craftwork requires patience, enjoy the moment

Business lunch (2 courses ) 20.00