

**Starters** € 13,50,-

**Rouleau made of lightly smoked salmon and marinated codfish**

Cream made of pumpkin and lime - quail eggs - bietroot

**Marbré made of slowly cooked lamb steak with ras el hanout**

Puree of chickpeas - savory - honey tomato - cucumber

**Salad of pearl couscous**

Cream of carrot and ginger - shiitake mushroom - mango chutney

**Bisque of langoustines**

Fried coquille - cognac

**Main courses** € 24,50,-

**Fried veal steak with fried veal sweetbreads**

Flan of chervil root - green asparagus - coulis of pomedorie and black cardamom

**Skin fried filet of sea bass with Dutch shrimps**

Carrots - kohlrabi - radish - beurre blanc with tarragon

**Provençal vegetable pie with watercress sauce**

Puff pastry with sage - eggplant - zucchini - peppers - tomato - olives

**Cheeses** 3 types € 8,50 / 5 types € 13,50

**International cheeses**

Apple syrup - figg bread

**Dessert** € 8,-

**Strawberry and lime**

Various preparations of strawberries and lime

(strawberry crèmeaux - lime blondy - lemoncurd - coulis - sorbet)