



# *Menu Card*

## Asparagus menu

"Greetings from the kitchen

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Salad of green asparagus in garden herb vinaigrette  
with fried prawns and small salad

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veal back with morel cream sauce with white  
asparagus in serrano coated and potato taler

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Strawberry mango salsa with dark chocolate cupcake  
Mango and strawberry sorbet

Appetizer - main course - dessert 64, - €

## Gourmetmenu

"Greetings from the kitchen"

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Tartar of yellowfin tuna with sweet and sour  
asparagus caramel, rhubarb foam and  
wild herbs salad

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Fried duck foie gras on  
Spring onion in banjuls sauce

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Ray wing on Carrot-ginger puree with  
Watercress sauce and Vitelotte Potatoes

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Rack of lamb on fried herb polenta, Balsamic-  
mustard sauce and Mediterranean vegetables

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Small cheese selection

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Valrhôna Chocolate "Inspiration Strawberry"  
Mousse | Crème Brûlée | Panna Cotta | strawberry sorbet

**Starter- main course (fish or lamb) – Dessert 65,- €**

**Starter- Soup - main course- Dessert 72,- €**

**Starter- Fish - main course- Dessert 80,- €**

**Starter- Soup - Fish - main course- Dessert 90,- €**

**Menu complete 98,- €**

## Starters

Spring salad with house dressing

8,50 €

Soup of white asparagus with scallop  
and wild garlic oil

13,50 €

Aspic of beef with herb foam  
and salad with slice asparagus

18,50 €

Salad of green asparagus in garden herb vinaigrette  
with fried prawns and small salad

19,50 €

Tartar of yellowfin tuna with sweet and sour  
asparagus caramel, rhubarb foam and  
wild herbs salad

21,50 €

## Main courses

Monkfish on saffron risotto with steamed  
Mini-chard in white port wine butter  
33,50 €

Ray wing on Carrot-ginger puree with  
Watercress sauce and Vitelotte potatoes  
33,50 €

Australian Prime Roastbeef in herb mustard crust  
on white cabbage, ox cheeks jus and potato gratin  
36.50 €

veal back with morel cream sauce with white  
asparagus in serrano coated and potato taler  
32,50 €

Rack of lamb on fried herb polenta, Balsamic-  
mustard sauce and Mediterranean vegetables  
33,50 €

## Dessert

Raspberry sorbet with Prosecco

7,50 €

Lemon sorbet with vodka

7,50 €

two mousses of Belgian chocolate

9,50 €

Valrhôna Chocolate "Inspiration Strawberry"

Mousse | Crème Brûlée | Panna Cotta | strawberry sorbet

14,50 €

Strawberry mango salsa with dark chocolate cupcake

Mango and strawberry sorbet

13,50 €

Small cheese selection 14,50 €