

## 3 course selection menu € 49,00

#### Slow-cooked salmon 16.00

salmon loin cooked at 38°C, sweet and sour cucumber spaghetti, tarragon cream and cucumber foam

## Carpaccio\* 18,00

classic beef carpaccio with arugula lettuce, pine nuts, truffle oil and Parmesan
\*supplement in 3 course selection menu €2.00

## Oysters 16,00

4 'Estrelle de Mer' with mignonette vinaigrette and lemon

#### Millefeuille 16.00

millefeuille of grilled BBQ vegetables, romesco and Pecorino

# From the BBQ

#### Bavette 27,00

Black Angus Bavette 180gr with chimichurri

## Poulet label rouge 27,00

French free-range corn-fed chicken Suprême with port sauce

## Sea bass 27.00

Fillet of sea bass English-style with Antiboise

#### Entrecôte\* 33.50

Black Angus Ceibo Beef 200gr with béarnaise sauce \* supplement in 3 course selection menu €6,50

The BBQ dishes will be served with grilled vegetables and a baked potato topped with cheddar and crème fraîche

## Parfait 12,00

parfait of white chocolate and biscotti, served with raspberries and raspberry gel

## Cheese selection of Gransjean\* 14,00

Langres, Tomme de Savoie, Saint Agur, pear-mustard chutney and almond-fig bread \*supplement in 3 course selection menu €2,00