



| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING.
WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHENEVER POSSIBLE, LOCAL QUALITY PRODUCTS.
OUR COMMITMENT TO RESOURCE CONSCIOUSNESS & KNOWING THE ORIGINS OF INGREDIENTS IS OF GREAT IMPORTANCE TO US!
THEREFORE, WE EXCLUSIVELY USE MEAT & SEAFOOD THAT ARE RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTERS
WE WISH YOU A WELL-DESERVED EVENING AND ENJOY!

MONTHLY SPECIAL'S IN APRIL

STARTER	VEGGIE	WILD GARLIC SOUP WITH GREEN ASPARAGUS GARNISH FRESH WILD GARLIC SOUP PIECES OF GREEN ASPARAGUS CREAMY TOPPING WILD GARLIC OIL	16
STARTER	VEGGIE	TRIO OF SPRING TERRINES WITH FRESH HERB SALAD GREEN ASPARAGUS-MOREL-WILD GARLIC TERRINE HERB SALAD RADISHES VERJUS VINAIGRETTE WILD GARLIC PESTO	25
MAIN COURSE	VEGGIE	ASPARAGUS RAVIOLI WITH GREEN ASPARAGUS, MOREL BUTTER & PARMESAN FOAM RAVIOLI FILLED WITH ASPARAGUS SAUTÉED GREEN ASPARAGUS PIECES MOREL NOISETTE BUTTER PARMESAN FOAM PAN-FRIED GIANT MOREL	42
MAIN COURSE	LAMB	LOIN OF LAMB IN CITRUS CRUST WITH GREEN ASPARAGUS & HOLLANDAISE FOAM CHOICE OF LAMB, PLAIN OR BREADED IN CITRUS CRUST GREEN ASPARAGUS NEW ROASTED POTATOES HOLLANDAISE FOAM	45
MAIN COURSE	FISH	JOHN DORY FILLET ON ARTICHOKE POMMES RISSOLÉES & CAPER WHITE WINE SAUCE JOHN DORY FISH FILLET ARTICHOKE SLICES POTATO CUBES FRIED CAPERS CAPER WHITE WINE SAUCE	48

MONTHLY DESSERT

DESSERT		PUFF PASTRY MILLE-FEUILLE WITH VANILLA FOAM & RHUBARB-LEMON BALM PARFAIT PUFF PASTRY MILLE-FEUILLE VANILLA FOAM RHUBARB PARFAIT WITH COMPOTE & LEMON BALM PESTO	18
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FOR ALLERGIES & INTOLERANCES, PLEASE CONSULT OUR STAFF