



Starter

Shrimps, almond foam
and wild garlic
€ 26,00

Baby octopus, a tomato foam,
olives and capers
€ 26,00

Scallops, their own tripe
and glasswort
€ 26,00

Asparagus, melted butter with herbs
and a salty cheese cream
€ 22,00

Pochè egg, croutons
and morchelle mushrooms
€ 22,00

Snail, wild garlic and cheek lard
€ 23,00



First course

Barley "bavette", a bitter almond cream
and a sea bass tartare
€ 24,00

Gnocchi with poppy green,
scampi and their own red sauce
€ 24,00

Risotto with sepia fifth quarter
and a licorice dusting
(at least 2 portions)
€ 24,00

Tortelli with goat cheese cream,
an elderflowers butter and a sage sauce
€ 21,00

Cappelletti with rabbit meat sauce,
rabbit reduction with vanilla aroma and asparagus
€ 21,00



Fish

Sea bass and a lemon balm sauce
€ 35,00

BBQ Turbot, cabbage, a dusting of
seaweed and a sauce of pepper herb
€ 35,00

Squid, its own sauce
and leek
€ 35,00

Meat

Beef with an elderflower sauce
€ 33,00

Veal loin with morchelle mushrooms
and their own foam
€ 33,00

Pigeon, its own meat sauce
and a salty hazelnut cream
€ 33,00



Dessert

Snowball:
Meringue, caramel cream,
goat milk gelato and bergamot
€ 14,00

Tarte tatin of asparagus
and a vanilla gelato
€ 14,00

After eight:
A chocolate mousse with
a green peas and mint sorbet
€ 14,00

Meringue, strawberry sorbet and jam
and a vanilla cream
€ 14,00

Sorbets
€ 8,00