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## MAIN COURSES

- Beef fillet stuffed with foie gras and truffle, wrapped with pancetta, potatoes galette and Jerusalem artichoke puree, 30,00 €
- Roasted thyme and rosemary slow cooked lamb shank, truffle mash potatoes and reduce sauce 24,00 € WN
- Rack of lamb served with homemade dauphinois gratin, port sauce 25,00 €
- Côte de boeuf or tomahawk average 1kg, with duck fat potatoes and sauce of the day 75,00 € for 2 people
- Ribeye or sirloin average 250 grammes, with duck fat potatoes and sauce of the day 30,00 € for 1 person
- Fish of the day, lime, ginger and coconut sauce, carrot and cauliflower cream 24,00 € WN
- Macaroni parmesan gratin, scallops, shrimp and lobster bisque sauce 27,00 €
- Butternut squash in many ways, soya and roasted pumpkin seeds, slow cooked egg and parmesan crisps 24,00 € WN

## DESSERTS 10,00 €

- Ripened cheese board and chutney 12,00 €
  - Soft white chocolate and Amarena, whipped cream cherry WN
  - Chocolate tart, vanilla mousse, beans Tonka WN
  - Hibiscus french crème brûlée WN
  - Caramelized pineapple and Rhum, gingerbread crumble WN
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