

## *KAMADO COOKING*

-PRIME RIB OF BEEF - BLONDE D'AQUITAINE POLMARD HERITAGE - AVERAGE  
1KG - 85,00€ FOR 2 PERSONS

-RIBEYE FR - AVERAGE 250G - 30,00 € / 1 PERSON

-BEEF FILLET CHATEAUBRIAND (FR) - 30,00 € / 1 PERSON

SERVED WITH POTATOES COOKED WITH DUCK FAT AND SAUCE OF THE MOMENT

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KID'S MENU - 15,00€ (FROM 1 TO 9 YEARS OLD)  
FISH OR MINCED BEEF OR CHIKEN NUGGETS FRENCH  
FRIES OR VEGETABLES  
CHOCOLATE FONDANT

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## *CHEESE BOARD AND DESSERTS*

FRENCH CHEESE BOARD - 15,00€

PLEASE ORDER IN ADVANCE TO GET AN AMBIENT TEMPERATURE CHEESE AND  
LET US KNOW IF YOU WOULD LIKE SOME BUTTER OR/AND CHUTNEY

-PINK BISCUIT FROM REIMS IN MANY WAYS - 10,00€ **WN**

-CRÊPE SUZETTE AS WHY NOT STYLE, CLEMENTINE MARMALADE - 10,00€

-HOMEMADE TARTE TATIN WITH VANILLA ICE CREAM (PLEASE ALLOWED  
20MIN) - 12,00€

-RUM BABA AND VANILLA CREAM - 12,00 € **WN**

-CHOCOLATE FONDANT WITH TONKA BEAN AND EGG CREAMY MOUSSE - 12,00€

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### **MENU**

**ONLY LUNCH FROM TUESDAY TO SATURDAY  
EXCLUDING PUBLIC HOLIDAYS**

**THE LOGO **WN** INDICATES WHICH COURSES ARE INCLUDED IN THE  
MENU**

**STARTER + MAIN COURSE + DESSERT : 42,00€**

**STARTER + MAIN COURSE : 36,00€**

**MAIN COURSE + DESSERT : 33,00€**

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