

FROM THE GRILL

- RIBEYE FR - AVERAGE 250G - 30,00 € / 1 PERSON
- BEEF FILLET CHATEAUBRIAND (FR) - 30,00 € / 1 PERSON
- CÔTE DE BOEUF, FROM THE MARKET, ASK FOR INFORMATION - FOR 2 PERSONS

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

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

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
- CRÈME BRÛLÉE WITH COCONUT, ALMOND AND COCONUT TUILES - 10,00€ **WN**
-CRÊPE SUZETTE AS WHY NOT STYLE, CLEMENTINE AND ORANGE MARMALADE -
10,00€ **WN**
-BUN'N ROLL, FRESH FRUITS AND VANILLA MASCARPONE 12,00 €
-HOMEMADE TARTE TATIN WITH VANILLA ICE CREAM (PLEASE ALLOWED
20MIN) - 12,00€
-CHOCOLATE FONDANT, TONKA BEANS AND AMARETTO MOUSSE - 12,00€

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€
