MENU

AUTHENTIC | GROUNDED | FRENCH

STARTERS

Caesar salad | romaine hearts | parmesan dressing | croutons[1/3/4/7/9/10]	15
with grilled strips of beef fillet[7]	32
Goat's cheese au gratin | wild herbs | hazelnut | raspberry balsam[5/7/8]	23
Vegan garden salad[9/11]	22
Purple potato | avocado | beans | salad hearts | tomato | olive | vinaigrette	
Beef fillet carpaccio[7/10]	23
Marinated mushrooms | parmesan | mustard seeds | balsamic vinegar	
Beef fillet tartare 125g[4/10] SIGNATURE	28
hand-cut, classically marinated and prepared at the table	

SOUPS

Lobster cream soup | crispy fennel | Pastis-Chantilly[2/7/9/14]	20
French onion soup | Gruyère crouton[1/6] SIGNATURE	14

All prices in € including VAT. Please note that our dishes may contain allergens.
For further information or assistance, please contact the service team.

MAINS

Corn-fed poulard supreme   29
Lemon risotto | asparagus | peas | wild garlic[7]

Roasted gilthead fillet | fennel | brandade | mussel and saffron sauce[1/2/4/7/9]   32

Petit Filet Mignon 180g   38
Beans | Carrots | French fries allumettes | Bernaise sauce[3/7/9]

Grilled Entrecôte 280g **SIGNATURE**   39
Beans | Carrots | French fries allumettes | Bernaise sauce[3/7/9]

Grilled rack of lamb   42
Provençal peppers | tomato | baked potato[1/9/10]

Tender braised veal cheek   32
Carrot | mashed potato | burgundy sauce[3/7/9/12]

Cassoulet | king oyster mushrooms | young vegetables   26
Organic camelina oil[1/9]**VEGAN**

Truffle tagliolini | 5 grams of freshly sliced truffle   30
Parmesan and comté cream sauce[1/3/7]

DESSERTS

Vanilla Crème Brûlée [3/7]   15

Warm apple tart | nut-caramel | vanilla ice cream [1/3/5/7]   16

Chocolate fondant | cherries | yogurt [1/3/5/7]   18

Vegan chocolate banana cake | passion fruit [1/6]   16

French cheese selection   22
Fig mustard | grapes | nuts | fruit bread [1/5/7/10]

ALLERGENS