

MENU

AUTHENTIC | GROUNDED | FRENCH

STARTERS

Bayonne Ham marinated olives baguette ¹	20
Caesar salad semi-dried tomato Parmesan croûtons ^{1/3/4/7/9/10}	18
Add-on: 5 King prawns	18
Add-on: Bayonne Ham	11
Seasonal mushroom consommé	18
Julienne vegetables truffle crêpe ^{1/3/7}	
Marinated melon & goat cheese ⁷	24
Green asparagus wild herbs	
„Label Rouge“ salmon carpaccio ^{7/10}	26
Fennel cucumber avocado pink pepper	
Vegan garden salad ^{9/11}	18
Purple potato avocado beans Romaine lettuce	
Tomato olive orange vinaigrette	
Add-on: Burrata	9
Beef Tenderloin Tartare ^{4/10} SIGNATURE	32
Hand-cut classic marinade prepared tableside	

MAINS

Corn-fed chicken supreme ⁷ Glazed asparagus peas chive purée	29
Sea bass fillet lemon-basil risotto ^{1/2/4/7/9} Artichoke courgette tomato broth	34
Grilled Entrecôte (280g) ^{3/7/9/12} SIGNATURE Green beans carrots fries Béarnaise sauce	42
Beef Tenderloin (180g) ^{3/7/9/12} Green beans carrots truffled mashed potatoes red wine sauce	42
Provençal rack of lamb ^{1/9/10} Pepper-Olive Vegetables potato gratin preserved lemon	44
Truffle Tagliolini ^{1/3/7} Shaved truffle (5g) Parmesan-Comté sauce	32
Roasted broccoli ⁹ Carrot almond parsley-rapeseed vinaigrette	27

DESSERTS

Vanilla Crème Brûlée ^{3/7}	16
Chocolate mousse cherry pistachio ^{5/7}	18
Crêpes Suzette ^{1/3/5/7} SIGNATURE	16
Orange Grand Marnier vanilla ice cream	
Marinated berries mango sorbet	18
French cheese selection ^{1/5/7/10}	23
Fig mustard grapes nuts fruit bread	

ALLERGENS

Gluten-containing grains 1 | Shellfish & Crustaceans 2 | Egg 3 | Fish 4 | Nuts & Peanuts 5 | Soy 6
Milk or Lactose 7 | Legumes 8 | Celery 9 | Mustard 10 | Sesame 11 | Sulphites 12 | Lupins 13 | Molluscs 14
All prices are in euros and include VAT. Please note that our dishes may contain allergens. For more information or assistance, feel free to speak with our service team.