

## Our seasonal menu

<b>Starter – Main – Dessert</b>	<b>38.00€</b>
<b>Starter – Main – Cheese - Dessert</b>	<b>43.00€</b>

### Starters

Green Zebra tomato carpaccio, melon chutney, Burrata mousse with vinegar pearls	11.00€
Lentil cream with curried coconut milk, crab and mango tartar with cilantro	12.00€
Spelt crackers, beetroot cream, onion compotée with raspberry vinegar, smoked duck magret and beetroot ketchup	11.00€

### Main courses

Duck filet, fennel cream, roasted potatoes, gravy, sun-dried tomatoes	22.00€
Pork pluma, chorizo sauce, maize cream, paprika popcorn	22.00€
Sea bream filet, eggplant caviar, onion-olive-cilantro-cumin-lemon compotée	21.00€
Ray filet with a bell-pepper and caper condiment, potato mash and puffed rice	22.00€

### Desserts

Breton palet, artichoke cream, honeyed artichoke fondant, lemon-basil sorbet	9.00€
Pineapple fondant in a piña colada style	9.00€
Blueberry cracker, blueberry cream and compotée, raspberry sorbet	9.00€
Cheese duo with their condiments	8.00€
Café Gourmand	10.00€

## Our lunch menu, daily

**Set menu of the day, Starter – Main – Dessert**

*\*\* extra charge for café gourmand 2.00€*

**26.00€**

Net price in €

