



MENU

Monday to Friday
12h00 à 14h00
19h00 à 21h30

WIFI : AIRFIELD : airfield

STARTERS

BIO EGGS AT 63°C <i>Asperagus Méli-Mélo / Smoke Duck Morels Juice / Citrus Emulsion</i>	22,00 €
GREY SCHRIMPS CROQUETTE HOME MADE <i>Yellow Beetroot Carpaccio / Miso Sauce Horseradish & Beetroot Condiment Roasted Peanuts</i>	21,50 €
RED LABEL SALMON TATAKI <i>Star Anise Candied Fennel / Guacamole Orange & Chamomile Condiment, Dill Oil</i>	25,50 €
MACKEREL LIKE A "MATJES" <i>Caramelized Mackerel / Herring Caviar Gribiche Potatoes Salad / Fruity Dashi Juice</i>	19,50 €
GREEN ASPERAGUS / BELLOTTA HAM <i>Orange Condiment / Liveche Cake / Feta</i>	22,50 €



MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	23,50 €
BEEF TARTARE <i>Grenaille Potatoes, Salad & Ketchup</i>	26,50 €
ROAST DUCK BREAST <i>Galanga Carotts Mash / Trévisé Marinated Spring Ketchup / Wild Garlic Gnocchis</i>	28,50 €
RACK OF VEAL <i>Roast French Asperagus / Buckwheat Rhubarb Pickles / Morels Sauce</i>	34,00 €
FISHING OF THE MOMENT <i>Roast Green Asperagus / Lemon Mash Potatoes Rhubarb Pickles & Morel Juice</i>	32,50 €
LAMB SHOULDER <i>Wild Garlic Pesto / Namur Snails / Sweet Cashew Harissa Oats / Thyme & Garlic Lamb Juice</i>	30,00 €

GRILL

MEAT <i>Black Angus Beef Paleron +/- 180gr</i>	28,50 €
<i>Irish Prime Beef Filet +/- 250gr</i>	38,50 €
<i>Black Angus Beef Rib-Eye US Prime +/- 350gr</i>	47,50 €
<i>Beef Rib for 2 persons +/- 800gr</i>	85,00 €
SIDE DISH <i>Mashed Potatoes / Pont-Neuf Potatoes / Seasonal Vegetables</i>	
SAUCES <i>Beef Juice / Béarnaise Sauce / Pepper Sauce</i>	

DESSERTS

COCO / MANGO / CRESS <i>Coco Sphere / Cress Mango Insert Colada Sorbet</i>	11,00 €
STAWBERRIES / RHUBARB <i>Breton Puck / Muscovado Isigny Creamy Strawberries & Rhubarb Texture</i>	12,00 €
HOME MADE PARIS BREST <i>Citrus Texture</i>	12,00 €
VANILLA CREME BRULEE <i>Candied Apples / Sheep Milk Sorbet</i>	11,00 €
CHEESE PLATE „MONS“ & CONDIMENTS	12,50 €