



MENU

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

WIFI : AIRFIELD : airfield

STARTERS

RED LABEL SMOKED SALMON <i>Horseradish Ricotta</i> <i>Wasabi Guacamole</i> <i>Sea Buckthorn Vinegar Dashi</i>	25,50 €
GREY SCHRIMP CROQUETTE <i>Kohlrabi Cabbage Ceviche</i> <i>Coriander Pesto</i> <i>Mango-Grenade Condiment</i>	23,50 €
EGGS A 63°C <i>Pumpkin Mash & Vanilla</i> <i>Roast Jerusalem Artichoke Emulsion</i> <i>Chestnut Crumble</i>	21,50 €

MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment</i> <i>According to Chef's Inspiration</i>	25,50 €
BEEF TARTARE <i>Grenaille Potatoes, Salad & Ketchup</i>	28,50 €
DUCK BREAST <i>Sweet Potatoes Mash</i> <i>Roast Parnship / Beetroot Gnocchis</i> <i>Red Beetroot Ketchup / Grapefruit Condiment</i>	29,50 €
RACK OF VEAL "Peter Farm" <i>Kale Cabbage Texture / Red Prune Condiment</i> <i>Apricot Condiment / Girolles Mushrooms</i>	35,50 €
FISHING OF THE MOMENT <i>Squash Variation</i> <i>Corn Ketchup</i> <i>Citronella Bisque Emulsion</i>	35,50 €

GRILL

<u>MEAT</u> <i>Black Angus Beef Paleron</i> <i>Irish Prime Beef Filet</i> <i>Black Angus Beef Rib-Eye US Prime</i> <i>Beef Rib for 2 persons</i>	29,50 € 39,50 € 50,00 € 88,00 €
<u>SIDE DISH</u> <i>Mashed Potatoes / Pont-Neuf Potatoes / Seasonal Vegetables</i>	
<u>SAUCES</u> <i>Beef Juice / Béarnaise Sauce / Pepper Sauce</i>	

DESERTS

CARROTS CAKE <i>Dulcey Ganache</i> <i>Vanilla Ice Cream</i> <i>Candied Carrots</i>	13,00 € 14,00 €
BLACK CHOCOLATE FONDANT CARAÏBE VALHRONA <i>Apple Variation</i> <i>Apple Sorbet</i>	12,00 €
VANILLA CREME BRULEE <i>Poached Pear with Hot Red Wine</i>	
CHEESE PLATE „MONS“ & CONDIMENTS	15,50 €