



MENU

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

WIFI : AIRFIELD : airfield

STARTERS

RED LABEL MARINED SALMON <i>Zucchini / Citrus / Berce / Dashi Juice</i>	24,00 €
GREY SHRIMP CROQUETTE <i>Noire de Crimée Tomato Green Gazpacho / Smoked Burrata Sorbet</i>	23,00 €
TUNA TATAKI <i>Candied Carrots Rosemary / Spicy Guacamole Apricot & Elderberry Gel / Virgin Sauce</i>	28,00 €
EGGS A 63°C <i>Corn Texture / Roast Sot-l'y-laisse Roast Chicken Juice / Livèche Oil</i>	21,00 €
ROAST OCTOPUS <i>Marinated Watermelon / Fennel Salad Green Tiger Sauce</i>	26,50 €

MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	24,50 €
BEEF TARTARE <i>Grenaille Potatoes, Salad & Ketchup</i>	27,50 €
IBERIAN PORK CHOP <i>Pan Fried Beans Duo / Parmesan Gnocchi Sariette / Peach Condiment</i>	28,50 €
RACK OF VEAL "Peter Farm" <i>Kale Cabbage Texture / Red Prune Condiment Apricot Condiment / Girolles Mushrooms</i>	35,00 €
FISHING OF THE MOMENT <i>Bintje Mash Potatoes & Herbs / Pastrami Julienne Vegetables Virgin Sauce / Lemon Condiment</i>	34,00 €
STUFFED FRENCH LAMB NUT <i>Eggplant Texture / Ossau Iraty & Tarragon Polenta Piquillos & Garlic Lamb Juice</i>	32,00 €

GRILL

<u>MEAT</u> <i>Black Angus Beef Paleron</i>	29,00 €
<i>Irish Prime Beef Filet</i>	39,50 €
<i>Black Angus Beef Rib-Eye US Prime</i>	48,00 €
<i>Beef Rib for 2 persons</i>	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>	

DESSERTS

CARROT CAKE <i>Dulcey Ganache Vanilla Ice Cream / Candied Carrot</i>	13,00 €
STRAWBERRY / WHITE CHOCOLATE / BASIL <i>Breton Shortbread / Chocolate & Basil Ganache Strawberry Sorbet</i>	13,00 €
VANILLA CREME BRULEE <i>Poached Pear with Hot Red Wine</i>	12,00 €
CARROTS CAKE <i>Dulcey Ganache Vanilla Ice Cream / Candied Carrots</i>	13,00 €
CHEESE PLATE „MONS“ & CONDIMENTS	13,50 €