

2 DISHES 298,-

3 DISHES 358,-

STARTERS

GREEN ASPARAGUS - SHRIMP - LOBSTER CREAM

TARTAR - PICKLED ONIONS - CRISPY POTATO
PIMENT D'ESPELETTE CREAM.

CRAYFISH TAIL SALAD WITH MAYO - LETTUCE - TAMARIND
HONEY DRESSING AND ROASTED HAZELNUTS.

MAIN COURSES

GRILLED PEPPERCORN STEAK.
ROSEMARY AND LEMON-FRIED MUSHROOMS,
PEPPER SAUCE ON GASTRIC AND MADAGASCAR PEPPER.
POTATO FONDANT.

LONG-BRAISED PORK
WITH HERBS AND CRUNCH,
HOMEMADE RED CABBAGE, GLAZED POTATO
AND THYME GRAVY. POTATO FONDANT.

STEAMED COD,
PICKLED BEETS, CAPERS,
HARD-BOILED EGG, BACON, MUSTARD SAUCE.
POTATO FONDANT.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON POSSET.