

Cuisine from today's market

Menus

menu à 28€

Starter

-

Main course

-

Dessert

Kids menu à 10€

-

Main course

-

Ice cream

Make your choice from the main menu

Papers & pens for artists

Starters

Marinated octopus served on a bed of mixed salads (house speciality) 14€

Burrata drizzled with pesto accompanied by Spanish cured ham 14€

Lume, shallot and spring onion infused fish tartar 15€

Carpaccio of seabass accompanied by a balsamic reduction & lemon juice 15€

Aubergines and parmesan served warm, mesclun salad leaves 14€

Starter of the day 12€

Main courses

Cut of beef served with a green pepper sauce and side dish of the day 22€

Chicken state Wok with garlic fried chinese noodles 22€

Pan fried garlic and parsley squid, served with Thai sauce 23€

Shrimp and fresh crunchy seasonal vegetables Risotto (house speciality) 22€

Roasted Thyme seabrem, olive oil sauce (depending on availability) 23€

Desserts

Chocolat fondant accompanied by salted butter caramel 6€

Blueberry tart with forest fruit coulis 6€

Seasonal fresh fruit soup 6€

Coffee with a selection of mini desserts (additional 1.50€ with menu) 7,50€

Bowl of ice cream 6€

Dessert of the day 6€