

OUR DINNER MENU

AND SATURDAY LUNCH

(Saturday lunch set menu, starter, main course and dessert €50.00)

STARTERS

Blue lobster, confit and fresh tomatoes, lobster bisque & rosemary vinaigrette	€16
Line-caught bluefin tuna tartare, cucumber, melon, apple, apple & cucumber juice	€14
Miso-glazed pressed aubergine, pickled courgette, peanuts, shaved raw fennel	€12

MAIN COURSES

Fresh ricotta and spinach ravioli, Piquillo chutney, blackberry coulis, toasted almonds	€28
Line-caught meagre, courgette variations, anchovy & caper vinaigrette, basil beurre blanc	€34
Roasted free-range chicken, sweetcorn purée, sumac jus, grilled sweetcorn, herb oil	€32
Half grilled blue lobster, Piquillo pepper chutney, lobster bisque & rosemary vinaigrette (Not available with the set menu)	€44

CHEESE

Selection of artisanal cheeses and seasonal condiments from La Crèmerie des Carmélites	€10
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DESSERTS

Pistachio sponge, strawberry compote, pistachio praline, whipped ganache, basil sorbet	€13
Verbena-poached peach, verbena sorbet, light Chantilly cream, crisp meringue	€12
Almond sponge, apricot & sage compote, almond milk ice cream, almond muesli	€12

Throughout the seasons, our Chef Zoé Wastiaux and her team express their culinary identity through refined and creative cuisine, showcasing the full richness of exceptional seasonal ingredients.

CHEF'S SURPRISE MENU

4-course menu, (for the entire table)	€54
5-course menu, (for the entire table)	€66
Let our Chef guide you through a surprise tasting menu showcasing our culinary universe.	
Agreement of 5 half-glasses of wine	€28
Agreement of 5 gourmet non-alcoholic drinks	€25

*Prices include service and VAT
*Meat of French and EU origin