



Menu  
Restaurant

## Appetizers

### Bread with dips

grass butter with sea salt | daily changing tapenade

5.50

### Zucchini Soup

French quark | spring onion | teff crostini

7.50

### Fregola Salad

zucchini | olive | sun-dried tomato | balsamic | feta | dill

12.75

### Pastrami

preserved vegetables from our own garden | piccalilly cream | cress

14.50

### Carpaccio

truffle | pine nuts | arugula | Grana Padano | sun-dried tomato

15.00

### French Shrimp Sausage

shrimp | paprika cream | pink shrimp | lime | frisee | cress

14.50

## Main courses

All main courses are served with a salad and potato garnish

### Vegetarian Coq au Vin

Beeter | risotto | young beans

21.00

### Tagliatelle

bimi | zucchini | aioli

17.50

### Veal entrecote

syrup | red wine

26.00

### Bresse Chicken

hoisin chili | cashews | spring onion | sesame

22.50

### Duck

Grand Marnier | orange

23.50

### Sea bass

braised fennel | samphire butter

24.50

## Desserts

### Melon Soup

cantaloupe melon | sorbet | raspberry

8.00

### Bavarois

strawberry | white chocolate mousse | pistachio

8.00

### Cheesecake

apple | Bastogne crumble | fresh red fruit

8.00

### Coffee deluxe

petit fours

8.50

## Please let us know!

If you have special (allergic) requirements, we will gladly take this into account.