

~ Starters ~

Tataki of Albacore Tuna and Soja Coriander Sauce

Or 22 €

Raviolis filled with Duck and Wild Mushrooms

Or 22 €

Foie Gras "au Torchon" and his Chutney

Or 22 €

Panfried St Jacques Shells with Violets Sauce

22 €)

~ Main Courses ~

Fillets of Red Mullet in Basil Crust and Crunchy vegetables

Or 30 €

Filet of French Duck and his sauce made with Cassis and Ginger

Or 30 €

Sauerkraut prepared in Red Wine and Top Delicatessen

Or 28 €

Irish "Premium" Beef (250g), Home-made Bearnaise sauce and Fries

34 €

~ Desserts ~

Dame Blanche with Warm Belgian Black Chocolate

Or 8 €

Nem with Caramelised Appels and Ice cream

Or 8 €

Trio of Sorbets 8 €

Or

Plate of Cheeses 12 €

Starter + Main + Dessert = 48 € (4 € suppl for Beef and Cheese)

or with Assorted Wines (3 glasses) 66 €