

## First

- 24 Bread | Dips
- 58 Soup of the day
- 76 Endive salad | salanova, lalique, apple, almond, hazelnut and blueberry vinaigrette
- 84 Beef cuts | mushroom ragout, Jerusalem artichoke cream & chips and red wine
- 89 Salmon ceviche | passionfruit lime sauce, coriander, mango, radish and chili
- 78 Fried sea fish | green leaves, lime, papaya, shallot crispy and spicy Thai sauce
- 98 Grilled sea fish | green gazpacho, cranberries and zucchini shallot coriander salad
- 68 Paté brûlée | chicken liver, goose fat, brandy, brioche bread & pear vanilla jam
- 86 Sirloin roast beef | aioli, radish, mustard, confit garlic and capers
- 72 Oyster Mushroom | in charcoal, root vegetables cream, oregano & red wine sauce
- 69 Coloured beetroot | turnip, almond cream, horseradish and roasted almond
- 74 Beef Tartare | fried capers, quail egg, rice tuile, cornichons and chive
- 89 Crispy goose leg salad | green leaves, dry mango, shallot, lime and chili
- 86 Sea fish sashimi | tomato cream, anchovy parsley salsa and balsamic

## Main

- 164 Asado stew | kohlrabi, saffron, white wine orange sauce
- 224 Beef fillet | potato puree, oyster mushroom and red wine sauce
- 92 Pumpkin risotto | leek, white wine, basil and acorn squash chips
- 96 Hamburger | prime cuts, asado barbecue, vegetables and homemade french fries
- 148 Sea fish fillet | mushroom risotto, portobello, shimeji, shinoki and mushroom stock
- 138 Salmon fillet | fusilli pasta, gulliver spinach, moist cherry tomato and white wine
- 142 Goose shank | roasted cabbage, pumpkin cream, baby turnip and beef stock sauce
- 122 Chicken breast sous - vide | bulgur stew, grilled onion, baharat and date beef stock sauce
- 188 Goose breast sous - vide | coloured beetroot, beetroot cream and berry beef stock sauce
- 232 Entrecote | in charcoal, chimichurri, bok choy and fried potatoes

