



MENU

Monday to Friday
12h00 à 14h00
19h00 à 21h30
WIFI : AIRFIELD : airfield

STARTERS

BEEF CARPACCIO PASTRAMI <i>Caponata de légumes / Gel Romarin / Orange Pesto & Caprons à l'Ail des Ours</i>	21,00 €
GREY SCHRIMPS CROQUETTE HOME MADE <i>Tomatoes Rosace, Cocktail Sauce Roasted Seeds, Fennel Salad</i>	19,50 €
MARINATED SALMON RED LABEL <i>Cucumber & Livèche in Texture Goat Cheese & Red Beetroot, Raspberries / Lemon Condiment</i>	22,00 €
RED TUNA TATAKI <i>Fresh Couscous with Citrus, Herbs & Vegetable Orange Flower Oil, Artichoke Hummus</i>	24,50 €



MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	22,50 €
BEEF TARTARE <i>Grenaille Potatoes, Salad & Ketchup</i>	25,50 €
ROAST DUCK BREAST <i>Green Peas "à la Française" Wild Garlic Gnocchis, Bigarade/Coffee Juice</i>	26,50 €
VEAL MIGNON „Peter Farm“ <i>Artichoke Licorice / Orange Mash, Barigoule Artichoke Spelled Risotto & Mushrooms</i>	28,00 €
SUMMER FISHING OF THE MOMENT <i>Fennel / Boulgour with Nettles Elderberry Condiment, Beurre Blanc Sauce</i>	29,00 €

GRILL

MEAT

<i>Black Angus Beef Paleron</i>	26,50 €
<i>Black Angus Beef Rib-Eye US Prime +/- 350gr</i>	42,50 €
<i>Veal Rib for 2 persons</i>	68,00 €

SIDE DISH (1 or 2 Choice)

*Mash Potatoes
Pont-Neuf Potatoes
Seasonal Vegetables*

SAUCES

Beef Juice / Béarnaise Sauce / Pepper Sauce

DESSERTS

LIME ICED PARFAIT <i>Sesame Crumble, Blueberries White Chocolate & Citrus Crisp</i>	9,50 €
LIKE A STRAWBERRIES CAKE <i>Financier, White Chocolate Cream with Basil Marinated Strawberries with Douglas's Pin Jasmine Green Tea Ice Cream</i>	10,50 €
PISTACHIO CREME BRULEE <i>Cheeries Compote & Emulsion</i>	10,50 €
APRICOT / ELDEBEERIES <i>Buckwheat Cookie, Mascarpone Emulsion Apricot / Verbena Sorbet</i>	11,00 €
CHEESE PLATE „MONS“ & CONDIMENTS	12,00 €