

Menu 4 courses: 70

Menu 8 courses: 119

Oyster Irish mor naturel: 5

Oyster Irish mor, magnolia & fig leaf: 6

Hand dived scallop gratinated with miso butter and kimchi: 14

Ribeye Holstein with trompette de la mort 100 g p.p (min 2 persons): 20,50

Assortiment cheese: 15,50

4 courses

Aquachile of crimson pear and finger lime
Ushi Kuri pumpkin grilled in radicchio
Wild sea bass with green curry and saffron
Chocolade sorbet with houijcha cremeux

8 courses

Aquachile of crimson pear and finger lime
Tempura of shiso and langoustine
Hand dived scallop gratinated with miso butter and kimchi
Ushi Kuri pumpkin grilled in radicchio
Wild sea bass with green curry and saffron
Holstein ribeye with trompette de la mort
Grapefruit sorbet
Chocolade sorbet with houijcha cremeux

Pairing

4 or 6 glasses

47,5/67,5

Non-alcoholic pairing

4 or 6 glasses

32/48

Wines by the glas

9-14

Waterservice p.p.

3,5

Aperitif

Moussé fils

Champagne - Vallée de la Marne - "l'Esquisse"

16

Jo Landron

Loire - Muscadet Sèvre et Maine - "Atmosphères Brut Nature"

11

Cocktail Coulisse rooibos, plum, almond, bourbon

14

Vermouth spritz

13

Gin & Tonic

14

Negroni

14

Stella Artois

4

Sparkling tea 0.0%

9,5

Kombucha 0.0%

7

Coulisse

Coulisse