

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

Holstein ribeye with egg yolk and chanterelle jaune 100 g p.p (min 2 persons): 20,50

Assortiment cheese: 15,50

4 courses

Squid and pomelo in almond sauce
Ushi Kuri pumpkin grilled in radicchio
Wild sea bass with green curry and saffron
Chocolate sorbet with houijcha cremeux

8 courses

Squid and pomelo in almond sauce
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 egg yolk and chanterelle jaune
Grapefruit sorbet
Chocolate sorbet with houijcha cremeux

Pairing

4 or 6 glasses

49,5/69,5

Non-alcoholic pairing

4 or 6 glasses

32/48

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 earl grey, bergamot, plum and 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