

Menu 4 courses: 75

Menu 8 courses: 119

Snacks

Oyster Irish mor naturel: 5

Oyster Irish mor, magnolia & fig leaf: 6

Tempura of shiso and langoustine: 9,5

Hand dived scallop gratinated with miso butter and kimchi: 17,5

Holstein ribeye with egg yolk and shiso (min 2 persons): 18,50

Assortiment cheese: 15,50

4 courses

Squid and pomelo in almond sauce
Craupadine beetroot with dashi and buttermilk
Grilled guinea fowl with rocket-curry
Yoghurt mousse with winter rhubarb and vanilla

8 courses

Squid and pomelo in almond sauce
Hand dived scallop gratinated with miso butter and kimchi
Dry-aged turbot, saffron and pine nuts
Craupadine beetroot with dashi and buttermilk
Holstein ribeye with egg yolk and shiso
Grilled guinea fowl with rocket-curry
Grapefruit sorbet
Yoghurt mousse with winter rhubarb and vanilla

Pairing

4 glasses / 6 glasses

49,5/69,5

Non-alcoholic pairing

4 or 6 glasses

32/48

Waterservice p.p.

3,5

Aperitif

Mouzon-Leroux

Champagne — Verzy, Montagne de Reims — "L'atavique"

16

Vincent Carême

Loire — Vouvray — Brut Nature — Chenin Blanc — 2022

11

Cocktail Coulisse earl grey, bergamot, plum and bourbon

14

Vermouth spritz

13

Gin & Tonic

14

Negroni Vin Jaune

14

Stella Artois

4

Sparkling tea 0.0%

9,5

Kombucha 0.0%

7

Coulisse

Coulisse