

Starters

<i>Asparagus</i>	20€
<i>Goat cheese, asparagus salad, soy-marinated egg yolk</i>	
<i>Seasonal Greens Salad</i>	18€
<i>Miso dressing, hazelnuts, fresh strawberries</i>	
<i>Salmon Tartare</i>	23€
<i>Avocado, pickled ginger, lime</i>	

Main Courses

<i>Beef Fillet</i>	33€
<i>Potato croquette, rosemary jus</i>	
<i>Potato Croquette</i>	23€
<i>Parmesan espuma, roasted almonds</i>	
<i>Salmon</i>	32€
<i>Asparagus, beurre blanc</i>	

Desserts

<i>Panna Cotta</i>	11€
<i>Vanilla, red berries</i>	
<i>Chocolate Fondant 70%</i>	12€
<i>Caramel, caramelized peanuts, vanilla ice cream</i>	
<i>Baked Apple</i>	10€
<i>Walnuts, honey, cinnamon ice cream</i>	

Platters

<i>Cheese Platter from Les Grands Vents Farm</i>	20€
<i>Recollet, Tomme de Sierk, Pavé, Camembert</i>	
<i>Cured Meat Platter from Porten Farm</i>	20€
<i>Sausage, Coppa, Pavé, Smoked Ham</i>	
<i>Mixed Board from Porten Farm & Les Grands Vents Farm</i>	20€
<i>A generous assortment for sharing</i>	