

2 DISHES 298,-

3 DISHES 348,-

STARTERS

CRAYFISH TAIL SALAD
MAYO - LETTUCE - TAMARIND HONEY DRESSING -
ROASTED HAZELNUTS.

SALMON STUFFED HAKE - LEMON SAUCE.

TARTAR
PICKLED ONIONS - CRISPY POTATO
PIMENT D'ESPELETTE CREAM.

MAIN COURSES

GRILLED STEAK OF BEEF TENDERLOIN.
SERVED WITH PEPPER SAUCE, ROSEMARY
FRIED MUSHROOMS, GLAZED PEARL ONIONS
AND FRENCH FRIES.

LONG-TERM BRAISED PORK
APPLE WITH BLACKCURRANT, CINNAMON.
SERVED WITH TODAY'S POTATO AND BALSAMIC SAUCE.

GRILLED SEA BASS
SERVED WITH LEMON, SMALL NEW POTATOES,
PARSLEY SAUCE.

SERF AND TURF
BEEF TENDERLOIN WITH TIGER PRAWNS,
SERVED WITH TODAY'S POTATO AND SPICED BUTTER.

DESSERTS

3 KINDS OF CHEESE.

GATEAU MARCEL
WITH FRESH BERRIES AND VANILLA ICE CREAM.

LEMON POSSET