

Evening menu



STARTERS

The small green 10
Verdurette, vegetable shavings, vinaigrette

Soup of the day 10

Onion soup 12
Caramelized onion with Sang d'encre beer, chicken stock, gratinated croutons

Hummus 12
Hummus of the moment, vegetables dip, stone-baked bread

Chicken wings (8) 12
Blue cheese sauce

Octopus Catalan style 16
Braised octopus and chorizo, veal root reduction with roasted peppers

Salmon tartare 16
Atlantic salmon, capers, olive oil, fresh herbs, fried capers, homemade croutons and verdurette

Beef tartare 16
Pickles, chives, tarragon pesto, fresh horseradish mayonnaise, croutons and verdurette

Beef carpaccio 21
Sheep's tomme shaving, black garlic, condiment, pumpernickel tile, enoki mushrooms

The board 24
Local cheeses and cold meats, onion confit, small fruit compote, croutons

MAIN COURSE

The pasta 27
Squash ravioli, hazelnut butter sage, roasted squash, pumpkin seeds, parmesan

Mushroom risotto 28
Vegetable broth, grilled mushrooms, parmesan shavings

Smoked duck salad 30
Smoked duck, bacon, damask prune, fingerling potatoes, sherry vinaigrette, gingerbread croutons

Salmon tartare 30
Atlantic salmon, capers, olive oil, fresh herbs, fried capers, homemade croutons and verdurette

Beef tartare 30
Pickles, chives, tarragon pesto, fresh horseradish mayonnaise, croutons and verdurette

The fried chicken 32
Fried chicken, tao sauce, fresh salad and fries

Cassoulet 42
White beans, La Nuit éternelle beer, duck sausages, smoked maple syrup brisquet, confit duck leg

Entrecote 10 oz. 65
Market vegetables, fries, red wine and shallot sauce

Arrival fish **Market price**
White wine and lemon, candied market vegetables, tomato confit

PIZZAS

8 or 12 in

The pepperoni 20/24
Tomato sauce, mozzarella cheese, pepperoni

The Mediterranean 20/24
Olives, feta, pesto, tomatoes, red onions

The Maple Goat 22/26
Tomato sauce, mozzarella, crumbled goat cheese, bacon, maple syrup

The 3 Cheeses 22/26
Tomato sauce, mozzarella, blue cheese, brie

The Prosciutto 22/26
Prosciutto, arugula, parmesan, lemon oil

The Short Rib 24/28
Pulled ribs, barbecue sauce, roasted onions and peppers, mozzarella cheese

Fries 5

APERITIF TO SHARE

Tartare duo 31
Atlantic salmon tartare, capers, olive oil, freshherbs, fried capers. Beef tartare with pickles, chives, tarragon pesto, fresh horseradish mayonnaise served with croutons and salad

Pork plate 32
Black pudding, marrowbone, lacquered pork belly, homemade terrine

Eyes closed 32
Blind discovery.
An assortment of our menu to share

Dish to share **Market price**
Ask you server for more informations

DESSERTS

Vanilla Creme Brulee 10

Chocolate Finger 12
Sweet cocoa dough, soft biscuit gruet cocoa, dark chocolate ganache, milk chocolate mousse, cocoa tile

Fruity meringue 12
White chocolate brownies, crispy praline, Bavarian mango, Italian meringue