

Starters

12.

Mushroom Velouté

Perfect egg, sautéed mushrooms with parsley, toasted bread croutons.

Baba Ganoush

Chimichurri sauce, grilled chickpeas and pomegranate.

Potato & Grilled Bacon Salad

Smoked paprika Parmesan cream espuma.

Tuna Tataki

Crunchy vegetables, satay sauce and roasted peanuts.

Main courses

22.

Redfish Fillet

Creamed spinach, balsamic-glazed caramelized turnips, lemon ricotta.

Delagare Burger

Butcher-style beef patty, goat cheese, mustard & honey mayonnaise, baby gem lettuce, pickles and fries. - Vegetarian option available 

Fish of the Day

Red vegetable curry, lime and basmati rice.

Grilled Pork Pluma

Herb potato mousseline, redcurrants and red cabbage salad.

Salmon Tartare

Avocado cream, confit tomato, roasted feta, cucumber and fries.

Vegetarian Red Curry

Coconut cream, cashews, lime and basmati rice.

Butcher's Cut of the Day — Supplément 5 €

Red beetroot mousseline, roasted pumpkin, chestnuts, pumpkin seeds and meat jus.

Sides : Fries 5€ - Veggies 5€ - Salad 3€

Desserts

10.

Cheesecake & Roasted Figs

Rosemary and fig gel.

Gianduja Chocolate Cream

Hazelnut praline and hazelnut crumble.

Breton Shortbread

Confit pineapple and vanilla crème anglaise espuma.

Deconstructed Pavlova

Red berry compote and coconut cream.

Cheese Platter

MENUS

Starter + Main ou Main + Dessert	31.
Starter + Main + Dessert	37.