

Starters

12.

 **Cream of asparagus and green peas**
Shaved asparagus, parmesan crumble.

 **Leeks and kiwi in vinaigrette**
Crumbled feta, Espelette pepper tuile.

Veal carpaccio
Caper and shallot condiment, wild pepper mayonaise.

Sautéed prawns
Snow peas with sesame, pickled radish, whipped wasabi cream.

Main dishes

22.

Catch of the day
Tagliatelle with artichoke cream, sautéed zucchini and parmesan.

Pork tenderloin
Crispy black pudding, herb mash potatoes, baby spinach and red berries.

Plancha-grilled mackerel fillet
Rosemary polenta fries, red pepper cream, lemon thym sauce.

 **Tagliatelle with artichoke cream**
Sautéed zucchini, smoked tofu and parmesan.

Italian Burger « Delagare »
Butcher-style beef patty, fresh and sundried tomato, roquette pesto and mozzarella.

Salmon tartare
Tomato and cucumber condiments, white wine shallots, avocado cream and mango coulis.

Butcher's cut of meat (€5 supplement)
Broad bean purée with mint, french style peas, red wine jus.

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

Desserts

10.

Hazelnut chocolate brownie
Coffee espuma.

Strawberry and candied rhubarb salad
Pink praline diplomat cream, basilic gel.

Pistachio financier
Citrus compote, white chocolate ganache.

Vanilla mascarpone cream
Black sesame ladyfinger, black sesame crumble and blackberries.

Cheese plate

Menus

Starter + Main or Main + Dessert 31.
Starter + Main + Dessert 37.