

# Starters

12.

## Parsnip velouté with lime

Roasted parsnips and parsnip chips, hazelnut crumble.

## Toasted focaccia

Roasted Brussels sprouts, capers, sweet-and-sour mayonnaise and confit garlic.

## Oeuf parfait

Burgundy sauce, bacon lardons, pearl onions and garlic crouton.

## Seared tuna tataki

Seasoned sushi rice, sesame-sautéed broccolini.

# Main dishes

22.

## Fish of the day

Saffron risotto, spring onions, preserved lemon and Parmesan tuile.

## Chicken supreme

Sweet potato purée, Romanesco cauliflower, mushroom and Muscat wine sauce.

## Octopus tentacle

Honey-braised cabbage with soy and rosemary, apple-ginger sauce, herb couscous.

## Saffron risotto

 Straciatella, pine nuts, spring onions, preserved lemon and Parmesan tuile.

## Burger « Delagare »

Butcher-style beef patty, confit bell pepper, chorizo, cheddar and paprika mayonnaise.

## Traditionnal beef tartare with it's condiments

Fries.

## Butcher's cut of meat (€4 supplement)

Carrot-orange-ginger purée, potato rösti, pearl onions, red wine jus.

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

# Desserts

10.

## Lemon crèmeux

Lavender biscuit, mandarin gel and meringue shards.

## Pumpkin and white chocolate fondant

Custard espuma and cinnamon.

## Toasted brioche

Coconut diplomate cream, vanilla-roasted pineapple.

## Fromage blanc cheesecake with speculoos

Hibiscus and lime coulis.

## Cheese plate

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## Menus

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