

The Menu

- Starters

Home-made Smoked Salmon with Vodka Mayonnaise Cassolette of Grilled Veal Kidneys in Whole-grain Mustard Sauce Caramelized Scallops with "Sauce Beurre Blanc" (White Butter Sauce) Plate of Cured Ham with its Sauce Home-made Marbled Foie Gras with Mango Purée

- Main Courses

Steak Tartare (raw meat) with its Sauce Cod Filet in Saffron Butter Sauce Slow-cooked Lamb Shanks with Fresh Thyme Sauce Rump Steak with Bone Marrow and Red Wine Sauce Beef Fillet with a Sauce of your Choice "Carbonade Flamande" (Sweet-sour Beef)

Our Set Menus

"The Menu of the Day at 18 €"

This formula allows you to taste every day, except Sunday, tasty dishes that are renewed daily.

"The Menu at 45 €"

This formula is offered to you every day and change every week. It allows you to discover or rediscover, in a convivial way, the classics of the season regional cuisine and French gastronomy.