

Menu Juliette

*Variation of the foie gras liver
with marinated cherries and juniper
20 Euro*

*Loup de mer
with beetroot salad, white polenta and garden cress
Starter 19 Euro Main course 28 Euro*

*Sorbet
from the pineapple with coconut and cilantro
10 Euro*

*Flemish deer calf back,
with braised quince, parsley and flan
28 Euro*

*Walnut Camembert
with dried fruit - ragout and parsnip
10 Euro*

*Delice from the blood orange
with tonka bean and meringue
10 Euro*

*3 courses menu 52 | Starter - main course - cheese or dessert
4 course menu 65 | Starter - main course - cheese - dessert
5 course menu 75 | Starter - sorbet - main course - cheese - dessert
6 course menu 85*

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

Information about allergens in the food and drink presented here can be obtained from our service staff.

Menu Classique

*Alsatian char,
mild pickled, with black salsify, orange and purslane
18 Euro*

*Foam soup from the rutabaga
with rabbit and cinnamon
12 Euro*

*Monkfish with Hokkaido - pumpkin,
Gnocchi, cordifole and seed oil - vinaigrette
26 Euro*

** or **

*Confit duck leg
with spicy red cabbage, chestnut, cranberry jus and bread dumplings
26 Euro*

*Variation from nougat
with piedmontese hazelnut and sea buckthorn
12 Euro*

Menu 62 Euro

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

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Le classique de Juliette

Entrée

*Tartare of calf fillet with olive tapenade,
anchovies cream and capers*

16 Euro

Huitres fraîches

*Fresh Maldon Rock Oysters
with pumpernickel bread, chives
and shallot vinaigrette*

3 pieces 11 Euro 6 pieces 18 Euro 9 pieces 25 Euro

Vegetarien

*Pearl barley with pickled shallots,
Parsley, fennel and coriander*

22 Euro

Fromages

Protin de charignol

*Baked goat cheese with artichokes, rocket salad
and basil sorbet*

12 Euro

Assiette de fromage

French cheese variation with mustard of figs and fruit bread

3 varieties 12 euros

5 varieties 16 euros (not included in the menu price)

Dessert

Crème brûlée

*Burned vanilla cream
with ragout from the quince*

8 Euro