

Menu Juliette

*Variation of goose liver
with juniper and marinated cherries
20 Euro*

*Zulpo
in two ways, with celery and dill
Starter 19 Euro Main course 28 Euro*

*Sorbet
from the Riesling "Bockstein" from the winery of Othegraven with apple
10 Euro*

*Calf from Linum
under the lemon crust with carrot and parsley flan
28 Euro*

*Mimolette
with chicory, pear and roasted cashews
10 Euro*

*Valrhona chocolate,
lukewarm, with variation of the pineapple
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

Shrimp

in variation with mango and lettuce

18 Euro

cream soup

of the yellow pepper with praline of the merguez and tarragon

12 Euro

Skrei

with two kinds of corn, pepper and cress - barley

26 Euro

** or **

Corn chicken

with roasted vegetables, wheat and pickled mushrooms

26 Euro

Délice from Alfred Gratien champagne with cassis

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

Le classique de Juliette

Entrée

*Tartare of beef 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

*Cream and salad of artichoke with caramelized apple
and tarragon - potato donuts*

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 quince ragout*

8 Euro