

Menu Juliette

*Variation of the goose liver
with raspberry, cucumber and brioche*

20 Euro

Sea bass

with two kinds of the bean, chorizo and tomato

Starter 19 Euro

Main course 28 Euro

Sorbet

of sorrel and elderflower

10 Euro

Beef fillet

with king oyster mushrooms, gooseberries, potato gratin and pearl onion

28 Euro

Phaource

french soft cheese with fig and rocket salad

10 Euro

Strawberry

with liquorice and curd cheese

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

Breton lobster
in variation with avocado and cantaloupe melon
18 Euro

Cauliflower soup
with shrimp and herbal oil
12 Euro

Pike-perch
from the Müritz with mustard cucumber, dill and potato foam
26 Euro

or

Imperial quail
with grilled eggplant, zucchini and goat cheese
26 Euro

Blackberry
in variation with hazelnut and caramel
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

*Poached country egg
with potato foam, white cabbage and parsley*

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 marinated strawberries*

8 Euro