

Menu Juliette

*Variation of goose liver
with juniper and marinated cherries*

20 Euro

*Wolffish -
filet and brandade with salsify and chervil vinaigrette*

Starter 19 Euro

Main course 28 Euro

*Sorbet
of apricot with lavender*

10 Euro

*Duck leg,
confits, with spice - red cabbage, chestnut cream and potato dumplings*

28 Euro

*Tete de Moine,
Monk's head cheese, with pickled apricot ragout*

10 Euro

*Tanariva "Grand Cru"
Tart and mousse with pear and banyuls*

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

Tuna

with quinoa, sesame and passion fruit

18 Euro

Cream soup

from nutmeg pumpkin with shrimp and mango

12 Euro

Phar,

fried, with risotto, Brussels sprouts and pomegranate

26 Euro

or

Ox cheek,

stewed, with potato - chive puree and pearl onion

26 Euro

Boskop apple

with variation of rosemary and honey

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 veal 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

*Pickled Pumpkin
with oil, seeds and celery cream and 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