

MENU OF THE MONTH JANUARY 2018

2 COURSES MENU: €29 (EXCLUDING BEVERAGES)

3 COURSES MENU: €39 (EXCLUDING BEVERAGES)

STARTERS

Dubarry velvety soup

or

Avocado mousse with marinated shrimps (thai-style)

MAIN COURSES

Slow cooked duck breast fillet,
butternut fine mousse, butter bean and sauce of morel mushrooms & cream

or

Fillet of salmon cooked on one side, southern vegetables flan,
olive oil sauce with herbs

DESSERTS

Winter fruits crumble with blood-orange sorbet

or

Café gourmand



De-Light dish (low in calorie)



Kindly inform us about any food intolerance



Vegetarian dish



Feel free to ask for our children menu.
€18

► *Menu available for lunch & dinner from January 1st till January 31st 2018.
Service and VAT included.*

