

## Spring Menu

### Starters

<i>Homemade Foie Gras from France with Fruit Chutney</i> .....	19.00€
<i>Crispy Langoustines with Basil</i> .....	17.00€
<i>Poached Eggs Meurette Style with Smoked Bacon Chips</i> .....	14.00€

### Pisces

<i>Catch of the Day (depending on availability) *</i> .....	Price according to market rates. See the board
<i>Frog Legs with Garlic and Parsley</i> * .....	25.00€
<i>Octopus "Lagareiro" Portuguese Style</i> .....	22.00€

### Meats

<i>Duck Breast from France with Raspberry and Hibiscus Sauce *</i> .....	26.00€
<i>Hand-Cut Beef Tartare, Prepared In-House from France</i> .....	19.00€
<i>Butcher's Cut of the Day (depending on availability) * See the board.</i> .....	Price according to market rates.

\* Additional sauce options: Blue Cheese Sauce – Tartare Sauce. .... 1.50€

\* Seasonal Side Dish

### Cheese

<i>Auvergne Cheese Plate with Mesclun Salad</i> .....	8.50€
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### Desserts

<i>Crème Brûlée with Seasonal Flavor</i> .....	7.00€
<i>Vanilla Rice Pudding with Salted Butter Caramel</i> .....	8.00€
<i>Molten Chocolate Cake with Raspberry Sorbet</i> .....	8.00€
<i>Ice Cream Scoops (wide variety of flavors)</i> .....	See the menu

## We also offer our Gourmet Menu

- Starter – Main Course – Cheese – Dessert – Drinks not included (Choose dishes from the menu) for 44.00€

Dear customers, Sorry if the translation of this menu is not perfect.

Our business is catering, and we are here to ensure you have a great time.



All our dishes are "homemade"

We prioritize short supply chains, working with carefully selected local producers to ensure the best quality for your enjoyment ...

NET PRICES. SERVICE INCLUDED.