

8 TALLET

DINNER

17.00-20.45

Sundays till 19.45

STARTERS

STEAK TARTARE - 100

Cornichon, capers, egg yolk, dijonnaise & puffed pork rind

CURED SCALLOP - 120

Hazelnut, mangetout, brown butter vinaigrette & jerusalem artichokes chips

POTATO - 105

Goat cheese, pickled red onions, cress & fried onions

SWEET BREAD - 125

Peas, morel & mushroom consommé

LOBSTER ROLL - 155

Lobster, brioche, porcini remoulade & fried rice paper

MAINS

GUINEAFOWL - 240

Breast, thighs & legs, chicken glaze, corn & shiitake

RIB-EYE - 355

Green salad, fries & bearnaise

LEMON SOLE - 265

Pommes fondant, spinach & capers/parsley butter sauce

FRIED POLENTA - 225

Carrots, green asparagus, scallion & sauce nagé

LOBSTER PASTA - 265

Lobster, lobster sauce, garlic confit, fennel & tomato

GOURMET BURGER - 170

Beef patty, tomato relish, truffle mayo, pancetta, pickles, gruyère, fries & aioli

2 course menu of the week

275

+50 for 3 courses

DESSERT

Crème Brûlée, passion fruit sorbet & crystallised white chocolat 90

Berries, champagnesabayonne & feuilletine 80

Comté, compote & toasted rye bread 95

KIDS MENU

Beef burger, salad, tomato, fries & ketchup 80

Butter roasted fish fillet, fries & green remoulade 80

Pancake with blueberries & maple syrup 65