



Starters

Braised snails, potato terrine, parsley, garlic, lemon - €10

Wild mushroom risotto, parmesan tuile - €10

Smoked mackerel rilette, pickled cucumber, dill - €10

Mains

Slow braised paleron, fondant potato, carrot, caramelised shallot ketchup - 24€

Roast pork belly, celeriac, apple, mash - €24

Pavé of sea trout, crushed new potatoes, tomato beurre blanc - €27

Roast cauliflower, romesco, raisin and caper dressing, almonds, lemon quinoa - €18

Sides

Frites - €5

Green Salad - €5

New Potatoes - €5

Desserts

Pistachio crème brûlée, raspberry financier - €10

Dark chocolate cremeux, mango, honeycomb - €10

Warm apple terrine, blackberry, crème fraîche, hazelnut crumb - €10

**Subject to change*