**Summer menu 2019**

**Summer Salad (V)**  
Endive, rocket, summer fruits, green beans, mango vinaigrette

**Cream of White Root Vegetable Soup (V)**  
Root vegetable, mushroom duxelle, herb oil

**White Asparagus (V) 75**  
Roasted beets, horseradish foam, white asparagus, balsamic and lemon vinaigrette

**White Sea Fish ceviche 50**  
Baby greens, white almonds, Jalapeño vinaigrette

**Green pea risotto (V) 80**  
Italian Arborio rice, micro ratatouille, vegetables stock

**Goose Confit 95**  
Slow roasted goose leg, carrot melange, aromatic spices reduction

**Green pea risotto (V) 80**  
Italian Arborio rice, micro ratatouille, vegetables stock

**Roast Beef 65**  
Sirloin, house pickled shallots & radishes, mini baguette, truffle aioli

**Salmon Sashimi 56**  
Apple-Ginger granite, blackened onion powder, miso tuile

**Tuna Tartar 55**  
Grilled, roasted cherry tomatoes, horseradish foam, white asparagus, balsamic and lemon vinaigrette

**Steak and Eggs 75**  
Veal fillet, arugula foam, re-build egg, brioche, smoked goose crumble

**Green pea risotto (V) 80**  
Italian Arborio rice, micro ratatouille, vegetables stock

**Corn Agnolotti 40**  
40 egg yolk pasta, asparagus, greens, tomatoes

**Roast Duck 50**  
Off the bones on crostini, dried fruit chutney

**Sea-Bass Fillet 185**  
Shallot cream, green vegetables, fish stock foam

**Veal Chop 185**  
Grilled, roasted cherry tomatoes, purple potatoes, beef reduction

**Onglet Steak 165**  
Grilled to medium-rare, bok-choy, grilled vegetables, balsamic reduction

**Entrecôte 180**  
Grilled black Angus, violet puree, baby zucchini, Cabernet sauce

**Lamb 190**  
Lamb chops, spareribs, shoulder, “Cassoulet” of green lentil, olive oil tuile