

A la Carte Menu 43€

Glass of Champagne 15€

The Starters

Cromesquis of Burgundy wild snail,
garlic and parsley, green lentils, cress emulsion

🍷 Creamy squid ink risotto,
garlic roasted prawns and ham with « la vache
qui rit » emulsion*

**Gravlax of marinated salmon with red
beetroots**, celeriac, Granny-Smith apple

Butternut soup, coconut milk, duck foie-gras
espuma, Parmesan cheese crisp

Meurette poached eggs, smoked breast,
parsnip**

The Main Dishes

🍷 Caramelized pork belly from Mr. Ospital,
chard, meat juice**

Cod filet, cauliflower, peanuts, barbecue
emulsion*

Amber beer braised veal cheek, green
cabbage

Roasted squid, assortments of chervil roots,
Xipister sauce

Roasted duckling filet, ancient vegetables,
honey & soya sauce

The Desserts

Selection of matured cheeses from « Au Coeur
du Marché Saint Quentin »

🍷 Traditional home-made rice pudding,
dairy-caramel sauce

The Bergamot, creamy & sorbet buckwheat
cake, Earl Grey emulsion

70% Guanaja chocolate & whisky mousse,
cocoa bean Streusel, malted barley ice-cream

🍷 Warm Grand-Marnier soufflé

Mont Blanc, blackcurrant sorbet

The Black board

Daily seasonals available, supplements may apply



**Chef Franck Stassinnet
for Bruno Doucet**

Net prices (VAT 10%) - Service included - Meat from France & UE - *Can be prepared without pork -
**Cannot be prepared without pork - 🍷 Signature dish