

APERITIFS

Belgian bubbles Domaine Mont des Anges - Mons 16 €

Panda gin with mediterranean tonic 14 €

Kir 9 €

Sparkling Kir 12 €

Campari 9 € + soft 2,5 €

Half & Half 13 €

Vermouth del professore

(Rosso - Bianco) 9 €

NA : Botaniets Gin Ginger & Yuzu 0° 12 €

Red Evenings of Florence 14 €

Venice at Sunset 14 €

London After Midnight 14 €

Old Fashioned Kentucky Dusk 14 €

Moscow Winter Lights 14 €

NA : Botaniets Gin Original 0° 12 €

OSAN - PLANT MACERATION

VC Verbena - Turmeric 7 € / 35 €

SB Purple shiso - Basil 7 € / 35 €

BM Beetroot - Blackberry 7 € / 35 €

WINES BY THE GLASS

White

 Star Fish, Muscadet - Loire 2023 9 €

 La rente du Giron, Marsannay - Bourgogne 2022 13 €

Red

 Lorano, Azienda agricola maria pia castelli - Sangiovese 2021 9 €

 Domaine Mitnacht Frères - Alsace 2024 11 €

BEERS

Stella Artois 5 €

Stella Artois alcohol-free 5 €

Hoegaarden white or rosé 5 €

Tripel Karmeliet 6 €

Westmalle Tripel 33cl 6 €

Leffe Blonde / Brune 33cl 6 €

Korean Sour 6 €

SOFTS

Coca/Coca Zero 4 €

Orange juice 4 €

Tomato juice 4 €

Filtered water 0,5/1L 5,5 € / 7,5 €

Match Tonic 4 €

Indian, Mediterranean

 Biodynamics  Bio

LES PATIENCES

Alone or to share

Oysters 4 €

Nature or shallot vinaigrette

Herbed poultry sausage (snack)

Tartar sauce 7 €

Horseradish cream 7 €

Royal Belgian Caviar 15 €

Mimosa egg

With caviar 5 €

STARTERS

Chicory gratin 16 €

Julienne of caramelized chicory, diced cooked ham, béchamel sauce and parmesan crisp (Belgium)

Vitello tonnato 18 €

Thin slices of poached veal, anchovy emulsion and sucrose (Italy)

Beef tartare 17 € / 28 €

Beef tartare, egg yolk with soy, yuzu (Japan)

Sea Bream Ceviche 18 €

Leche de tigre with Peruvian chili and red onions (Peru)

Cabbage texture 15 €

Creamy cauliflower soup, roasted Brussels sprouts, pickles and lacto-fermented juice (Tour & Taxi)

MAIN COURSES

Fish of the day 33 €

Beurre blanc, Kaviaar Avruga (France)

Sunday's chicken 28 €

Roast chicken, ginger apple, fries, salad and cooking jus (Belgium)

Sirloin steak 31 €

Bourbon and pepper sauce, fries and salad (U.S.A.)

Tournedos Rossini 43 €

with fries and vinaigrette salad (France)

Carrot texture 23 €

Carrot purée, roasted baby carrots with herbs, oils and carrot top chips, cooking butter emulsion (Tour & Taxi)

MENU OF THE WEEK

Main 27 €

Starter & Main 37 €

Starter, Main & dessert 44 €

Please let us know if you have any intolerances or allergies.
We give preference to seasonal products and products from short circuits.