



The menu

Starters €

Mushrooms fricassée / girolle / dried grape	15
Frying duck'liver / pepper / bacon / lentil (add.menu 6€)	20
Smoked seabass / eggplant sauce / oignons pickles	14
Caviar'eggplant / olive' cake / balsamique vinegar	12

Main courses

Pigeon / vegetables / fried bread (add.menu 8€)	32
Veal stew / provençal sauce / candied potatoes	24
Turbot / mushroom / cockle sauce	30
Monkfish cheeks / olive oil / avocado / coriander / pilaf' rice	26

Desserts

Brie cheese from « Meaux » stuffed with olive cream / salad	11
Figs baked, moscovado sugar, olive oil, fig chutney, yogurt	14
Grapefruit with 4 spices / mascarpone flavored with aniseed	12
Square of chocolat « Caraïbeen », vanilla Bourbon icecream	13

Menu BALTARD

Starter + Main course + Dessert

45€ / guest
(without extras)

According meals and wines

3 glasses of 12cl
30€ / guest

Net prices, service included
Allergic panel at your discretion

Our dishes to share

Candied Lamb shoulder from France (almost 1,3kg for 3 guests.)	78€
Ribeye steak from France (Charolais) (almost 0.6kg for 2 guests)	56€

chef de cuisine : Ewout Vranckx

*Après avoir collaboré 15 ans dans plusieurs établissements prestigieux :
le Louis XV, le Pavillon Ledoyen, le George V, le Meurice, le Pur, il exprime
ici pour la première fois sa cuisine raffinée, légère, souvent audacieuse,
mais toujours dans l'équilibre*
