

Menu du Cuisinier

From January to November 2026

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starter

Steak tartare | Cornichons | Soft-cooked egg yolk | Parmesan croquette | Sriracha mayonnaise

cold entremets

Tuna tataki | Ponzu dressing | Wakame | Sesame

soup

Potato–chervil soup | Chicory | Fresh truffle

warm entremets

Shrimp fricassée | Crispy prawn | Lobster sauce

main course

Veal tenderloin | Serrano ham | Rendang | Sweetbread | Celeriac cream

cheese

Cheese variety | Nut bread | Apple syrup | Celery

dessert

White chocolate crème brûlée | Lime parfait | Blackcurrant gel

The Cuisinier menu consists of 3 to 7 courses (76 - 107 euro).

*Our sommelier has included some wine-pairing suggestions.
He is also very happy to compose a suitable wine arrangement,
tailor-made for your company.*

*Please find the total price of your dinner in the reservation overview,
all prices exclude VAT.*



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