

## APERITIF

<b>OYSTER FINE SPECIALE</b> natural   David Hervé	4,5 each
<b>OYSTER FINE SPECIALE</b> prepared   David Hervé	6,5 each
<b>PATA NEGRA</b> Jabugo	16

## APPETIZER

<b>LANGOUSTINE</b> carrot   fennel   avocado	25
<b>COQUILLE</b> olive   beet   borscht	27,5
<b>OXTAIL</b> tenderloin   piccalilli   bell pepper	23
<b>DUCK LIVER</b> mabre   calf tongue   parsnip	25

## ENTREMETS

<b>THYMUS</b> artichoke   pancetta   carrot	26,5
<b>TRUFFLE</b> potato   fresh truffle   free-range egg	37

## MAIN COURSES

<b>ZANDER</b> tomato   chorizo   sepia	36
<b>TURBOT</b> sweet potato   anchovies   smoked garlic	37
<b>CALF</b> potato   oxheart cabbage   truffle béarnaise	35
<b>DUCK</b> red cabbage   apple   star anise	35

## DESSERTS

<b>TOMATO</b> buttermilk   eucalyptus   chervil	16
<b>CHOCOLATE</b> chestnut   muscovado   caramel	16
<b>CHEESE SELECTION</b> Bourgondisch lifestyle	17

Would you like to lunch or dine vegetarian? Besides the vegetarian dishes on this menu, you can ask for a complete vegetarian menu made by our chef.

If you are allergic, are on a diet or wish to adapt a dish, let us know.

## FLAVOURS OF HFSLG

The complete menu can also be prepared vegetarian

Four-course	65
Five-course	75
Six-course	85
Seven-course	95
Extra cheese	+17
Cheese instead of dessert	+8,5

## ALL-IN FLAVOURS HFSLG

Consisting of:

**MENU | STILL OR SPARKLING WATER | ACCOMPANYING DRINKS | COFFEE | FRIANDISES**

Four-course	110
Five-course	130
Six-course	150
Seven-course	170
Extra Cheese	+17
Cheese instead of dessert	+8,5

The complete menu can also be prepared vegetarian.

## WINE PACKAGE

Four glasses	40
Five glasses	50
Six glasses	60
Seven glasses	70

## GLASS WINE PACKAGE

Four glasses	20
Five glasses	25
Six glasses	30
Seven glasses	35