

## APERITIF

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

## APPETIZER

<b>TUNA</b> king crab   celery   tomato	21
<b>COQUILLE</b> langoustine   crème fraîche   apple	21
<b>EEL</b> duck liver   beet   almond	26,5
<b>PORK BELLY</b> lobster   celeriac   parsley	31,5

## ENTREMETS

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

## MAIN COURSES

<b>PHEASANT</b> parsnip   Brussels sprout   red port	37
<b>ENTRECÔTE</b> potato   onion   truffle	37
<b>DEER</b> red cabbage   black pudding   apple	42
<b>SOLE</b> mushroom   salsify   ceps	47

## DESSERTS

<b>EARL GREY</b> bergamot   5-spices   olive	16
<b>CHOCOLATE</b> chestnut   muscovado   caramel	16
<b>CHEESE SELECTION</b> Bourgondisch lifestyle	17

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

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.

## 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