

APERITIF

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

APPETIZER

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

ENTREMETS

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

MAIN COURSES

STINGRAY tomato chorizo sepia	36
TURBOT sweet potato anchovies smoked garlic	37
CALF potato oxheart cabbage truffle béarnaise	35
DUCK red cabbage apple star anise	35

DESSERTS

TOMATO buttermilk eucalyptus chervil	16
CHOCOLATE chestnut muscovado caramel	16
CHEESE SELECTION 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