

# EVENING

- 5.30 PM - 9.00 PM -

## Snacks

Natural Oysters 3/6 pcs with lemon, tabasco, and dill-marinated cucumber.....	135/235,-
Fried Oysters 3/6 pcs crispy oysters with truffle mayo and pickled mustard seeds.....	110/195,-
Oscietra Selection Rossini Caviar 10 grams & garnishes.....	249,-
Tarte flambée - flatbread with onion, bacon & crème fraîche (great for sharing).....	110,-
Olives and truffle chips - house-marinated olive mix.....	95,-
Sardines in olive oil with toasted bread & lemon.....	110,-

## Starters

Freshly mixed tartare - capers, onions, egg yolk, beetroot, truffle chips, and salad.....	135/175,-
Served as either a starter (approx. 75g) or a main course (approx. 120g) with fries	
French onion soup with gratinated bread.....	110,-
Escargots - 6 pcs french snails in garlic.....	95,-
Smoked bone marrow - garlic & wild thyme, pickled mustard seeds & toasted bread.....	135,-
Moules Marinières - steamed blue mussels in creamy vin blanc sauce.....	140,-

## Main course

Coq au vin - chicken in red wine with bacon, onions & seasonal vegetables, served with pommes purée.....	225,-
Steak frites - 225g steak served with Jerusalem artichoke purée, butter-fried Brussels sprouts, fries, and Béarnaise sauce.....	395,-
Pan-seared foie gras 65,- / + Freshly grated truffle 75,- / + Green salad 45,-	
Tournedos rossini - beef tournedos cooked in butter, served with seared foie gras on crouton, truffle & bordelaise sauce.....	595,-
Fish of the month - please ask your server.....	275,-
Fricassée with seasonal vegetables, fried mushrooms, and potatoes (vegan).....	215,-
Moules frites - steamed blue mussels in vin blanc sauce with fries & aioli.....	189,-

## Dessert

Mignardises - small french pastries.....	65,-
Gâteau Marcel - creamy chocolate cake with vanilla ice cream.....	115,-
Crème Brûlée au Maison .....	95,-
Cheese board with 3/5 cheeses, homemade preserves, and crispbread .....	135/155,-
Tarte au citron - lemon tart with meringue.....	115,-

For information regarding allergens in the food, please contact our staff.