

la Table de balthazar

By Benjamin Jourden

STARTERS



SUNCHOKE'S VARIATION AND COFFEE CONDIMENT **18€**

MACKEREL BURNED ON SKIN, KOHLRABI'S TATIN, VEGETAL JUS **24€**



ROASTED PENNY BUNS, GARLIC CREAM, WATERCRESS FOAM **28€**



OSTRA RÉGAL'S OYSTER, WHITE LARD, BROWN MUSHROOMS CONSOMMÉ **36€**

NEUVIC CAVIAR, BAERI BIO (20GR) WITH ITS SIDE DISHES **90€**

MAIN COURSES

JANZÉ POULTRY LABEL ROUGE COOKED ON TRUNK, SALSIFY, SAKE JUS **34€**

RACK OF VEIL COOKED AT LOW TEMPERATURE, ROSCOFF'S PINK ONIONS AND LICORICE **36€**



PEARLY WHITE SCALLOPS, WASABI FOAM, POINTED HEAD CABBAGE, LEMON PUREE **41€**

SEA BASS FILET, RED KURI SQUASH AND CURRY, BEURRE BLANC **45€**

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DESSERTS

CITRUS FRUITS VACHERIN, LIGHT EARL GREY CREAM, PARSLEY ICE CREAM **15€**

LOCAL CHEESES FROM MAISON GAUTHIER **16€**



POACHED PEAR WITH PAIMPOL VANILLA, HAZELNUTS VARIATION **17€**

CRISPY GAVOTTE, 80% CHOCOLATE FROM DOMINICAN REPUBLIC, PINE TREE ICE CREAM **19€**



Bread is baked daily by Elluard Bakery

We inform you that all of our meats are of French origin



« Inspired by her »



«vegeterian dishes »

« Price including service»

Menu Découverte

50.00 €*

*With food and drinks pairing
(3 glasses 40€)*



 SUNCHOCKE'S VARIATION AND
COFFEE CONDIMENT



JANZÉ POULTRY LABEL ROUGE
COOKED ON TRUNK, SALSIFY, SAKE
JUS



LOCAL CHEESES FROM MAISON
GAUTHIER (FOR A 10.00 € EXTRA)



CITRUS FRUITS VACHERIN, LIGHT
EARL GREY CREAM, PARSLEY ICE
CREAM

Menu Plaisir

60.00 €*

*With food and drinks pairing
(4 glasses 50€)*



MACKEREL BURNED ON SKIN,
KOHLRABI'S TATIN, VEGETAL JUS



PEARLY WHITE SCALLOPS, WASABI
FOAM, POINTED HEAD CABBAGE,
LEMON PUREE



RACK OF VEIL COOKED AT LOW
TEMPERATURE, ROSCOFF'S PINK
ONIONS AND LICORICE



LOCAL CHEESES FROM MAISON
GAUTHIER (FOR A 10.00 € EXTRA)



POACHED PEAR WITH PAIMPOL
VANILLA, HAZELNUTS VARIATION

Menu Signature

*Same menu for the entire table,
Available until 9:30pm.*

76.00€

*With food and drinks pairing
(5 glasses 60€)*



OSTRA RÉGAL'S OYSTER, WHITE
LARD, BROWN MUSHROOMS
CONSOMMÉ



 ROASTED PENNY BUNS, GARLIC
CREAM, WATERCRESS FOAM



SEA BASS FILET, RED KURI SQUASH
AND CURRY, BEURRE BLANC



RACK OF VEIL COOKED AT LOW
TEMPERATURE, ROSCOFF'S PINK
ONIONS AND LICORICE



SEA LETTUCE SORBET, CIDER
ESPUMA AND BUCKWHEAT BISCUIT



CRISPY GAVOTTE, 80% CHOCOLATE
FROM DOMINICAN REPUBLIC, PINE
TREE ICE CREAM

* ANY DESIRED CHANGES IN THE UPPER MENU WILL INCUR A SURCHARGE OF € 10.00 PER MODIFICATION