



## OUR SET MENUS

### CHOOSE FROM THE DAILY MENU

Only available at lunch time from Monday to Friday




2-Courses set menu (starter + dishe or dishe + dessert)	25€
3-Courses set menu (starter + dishe + dessert)	31€

## OUR APPETIZER BOARDS

### TO SHARE TO "TAZONER"

Mediterranean Board	25€
Sea Board : Tuna rillettes, smoked trout, salmon sea pearls, tuna tataki	25€

## OUR STARTERS

Tiradito of Albacore Tuna, Leche de tigre, mango and passion fruit	11€
Creamy Burrata, bresaola, raw and cooked mushrooms, chestnuts	12€
Butternut soup as a cappuccino, coconut foam with matcha tea 	10€
Lentil rillettes with pecan nut, tamari sauce and vegetables pickles  	9€

## FRESH AND HEALTHY OPTIONS

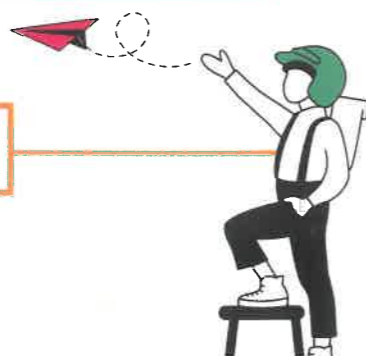
The Caesar Salad	18€
Tazon Salad (salad, green lentils, goat cheese, smoked trout)	18€
Poke bowl (with gravlax salmon or falafels or chicken)	17€



## ALMOST GROWN UP

### CHILDREN'S MENU

Meal, dessert & drink  
11€




## OUR DISHES

### FROM THE SEA

Roasted cod, paprika coconut sauce, broccoli mousseline and potato croquettes	21€
Pan-fried pike-perch pavé with red Sancerre sauce	19€
Honey-ginger lacquered salmon escalope and fregola sarda risotto	20€

### VEGAN

Vegetarian gyozas in vegetable broth flavoured with green curry 	18€
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### FROM THE LAND

Lamb shank confit, thyme juice, couscous with dried apricots	21€
Chimichurri rib steak, fry'n dip, green salad (300g)	25€
Pork loin sautéed with mustard seed and mashed potatoes	18€
Beef Tartare with Chavignol (goat cheese)	19€



« The "Tazon" is a person who like to take his time. »

## DISHES TO SHARE...

### OR NOT !

Fresh tagliatelle "al ragù bianco" flavoured with truffle	34€
Veal blanquette with mushrooms, basmati rice	39€
Crepes (jam, chocolate and Chantilly)	18€

## OUR CHEESES AND DESSERTS

Trio of regional cheeses	11€
Eton Mess with Exotic fruits	10€
Chia pudding with coconut milk and kiwi dice 	10€
Gluten-free chocolate mi-cuit, caramel ice cream 	10€
Stewed apples and pears from our orchards, almond biscuit	9€



## OUR ALCOOLS

### CHAMPAGNES

	12,5cl	37,5cl	75cl
Tsarine Premium Brut Champagne 12,5%	9€		46€
Laurent Perrier Brut Millésimé - 12%			82€
Laurent Perrier La Cuvée Brut - 12%	12€	36€	59€

### TRADITIONAL METHOD

Sparkling Vouvray Brut - 13%	7€	25€
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### APPETIZERS

Porto Graham's red or white - 19% 6cl	6,50€
Ricard - 45%, Pastis 51 - 45% 2cl	4€
Martini bianco or rosso - 14,4% 6cl	5,40€
Campari - 25% 6cl	5,40€
Kir - 15cl	7€

### CIDERS

Appie brut de France - 4,7% 33cl	6,50€
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## OUR BEERS

### DRAFT BEERS

	25cl	50cl
Heineken - 5%	4,60€	7,60€
The beer of the moment	5,60€	8,60€

### BEERS BOTTLES

Craft beer «Brasserie Bos» Blond, white beer, IPA 33cl	7€
Amber Grimbergen abbey beer, taste & sweet - 6,5% 33cl	5,50€
Desperados original, tequila flavoured with notes of citrus - 5,9% 33cl	5,50€
Virgin Desperados o.o, citrus and lemon notes 0% 33cl	5,50€
Brown Pelforth - caramelized with character 6,5% 33cl	5,60€
Chouffe lager, rich & fruity - 8% 33cl	6,50€
Lagunitas IPA, bitter with spicy notes 6,2% 35,5cl	6,50€

