



## starters.

Goat's cheese ginger bread toast	9.9Ø€
With fig jam and Serrano ham	
Pretzel with Reblochon	9.9Ø€
cheese	
With raclette-style bacon	
Pumpkin soup 🐓	9.9Ø€
Pumpkin, chestnut and honey	
Roast marrow bone	11.9Ø€
With Guérande sea salt	
Truffle raviole 🐓	12.5Ø€
With white butter and Grana P	adano
cheese	

## desserts.

<b>Creamy vanilla macaroon</b> With banana and milk jam	5.9Ø€
Chocolate fondant	5.9Ø€
My grandmother's apple cake	5.9Ø€
<b>Cottage cheese</b> With fruit coulis	6.9Ø€
Ile flottante	6.9Ø€

With praline and custard

## dishes.

Veggie plate 🐓	16.9Ø€
With a mashed potatoes, seaso	nal
vegetables,	
parsnip chips, fried chickpea	IS
and Grana Padano	

Beef tartare 18.5∅€ Italian way, tomato confit pesto and Grana Padano

Piece of Pata Negra 19.5∅€ With seasonal vegetables

Snacked octopus 19.9∅€ With garlic oil and mashed potatoes with herbs

**Picanha, Argentine beef 22.5∅€** With black rice and seasonal vegetables



Chicken fillets or steak 11.ØØ€

With fries or seasonal vegetable and a Monin syrup

