

18H-23H30

. TAPAS .

SNACKING

SUMMER TRUFFLE CHIPS 7 E
"Superbon" (summer black truffle) / 135gr

IT'S HOT !

CROC "MISTER" 16 E
Ciabatta with herbs from "Masa Madre"
AOP comté cream with black truffle "Plantin"
St Nectaire AOP, ham with herbs
350gr / (cut into 7)

BUTCHER'S TAPAS

"SAUVAGE" BOARD 25 E
Parma ham 14 months, dry sausage
"Duculty", ham cooked with summer truffle,
goat's cheese, old Comté AOP 12 months,
Tomme de Savoie AOP / 400gr

BARBARY DUCK RILLETTES 10 E
"Superproducteur" / 90gr

SPICY CHICKEN RILLETTES WITH LEEK FONDUE 10 E
"Conserverie des 7 collines" / 100gr

CHICKEN LIVER PÂTE WITH PORT 10 E
"Conserverie des 7 collines" / 100gr

WHOLE DUCK FOIE GRAS FROM DORDOGNE 25 E
"Maison Lemberg / Gold Medal 2024" / 120gr

SEA TAPAS

ORGANIC SALMON RILLETTES 12 E
"Kaviari" / 90gr

LOBSTER RILLETTES 15 E
"Kaviari" / 90gr

SMOKED TUNA RILLETTES 10 E
"Superproducteur" / 90gr

GARDEN TAPAS

MEZZE TRILOGY 15 E
Sweet potato and curry hummus, organic fine
artichoke cream Superproducteur, eggplant
caviar with peppers / 180gr

ORGANIC SEAWEED TARTARE WITH RED PESTO 12 E
"Caviar" / 90gr

GRILLED ASPARAGUS DELIGHT WITH SUMMER TRUFFLE 12 E
"Maison Plantin" / 100gr

DESSERT

LIÈGE WAFFLES (*2) & SWEET SAUCES DUO 8 E