



Starters:

One oyster / 39 :-

Six oysters / 210 :-

Twelve oysters / 370 :-

served with shallot vinaigrette

Burrata -

served with tomatoes & gremolata

/ 169 :-

Escargot -

served with garlic butter

/ 165 :-

Carpaccio -

served with chevre, walnuts, beets & gremolata

/ 179 :-

Main course:

Salade Nicoise -

Grilled tuna, lettuce, green beans, olives, red onion, anchovies, tomato & egg

/ 265 :-

Salade de chèvre -

Chèvre, lettuce, lentils, gremolata, tomato, green beans, beets, carrots, croutons & walnuts

/ 255 :-

Moules frites -

Moules mariniere on mussels, white wine, seafood stock,
garlic & cream
with fries & aioli
/ 245 :-

Fish gratin -

Catch of the day, duchess potatoes, lobster & seafood sauce &
shrimp
/ 269 :-

Steak tartare -

Thigh, capers, gherkins, red onion, beets, dijonnaise, grated
horseradish & an egg yolk
served with fries
/ 289 :-

Chicken -

Breast, roasted potatoes, broccolini & herb mayonnaise
/ 229 :-

Steak Bon -

sirloin steak with Bon's bea & fries.
(medium doneness)
NOTE! Free refill on fries & bea
/ 189 :-

Beef fillet provencale -

served with fried potatoes. green beans, red wine sauce
& garlic butter
/ 589 :-
Ps. this is a
dish for two people. ds.

Dessert:

Chocolate truffle -

/ 49 :-

Sorbé -

The taste of the evening

/ 62 :-

(...with 2 cl liqueur

/ 102 :-)

Crème brûlé -

/ 95 :-