



# to compart

**Oxtail croquettes** 12 €

old-style mostard | tarragon

**Goat cheese bonbons** 11 €

apple | walnuts

**Mini sardine toast** 10 €

confitaded fennel | harissa



# starters



**Nordic sashimi** 14 €

**Vinyard smoked heek** 15 €

salad | vinaigrette with herbs and vegetables

**Our gooseliver** 19 €

season chutney | rosemary brioche

**Chick peas with codfish tripes** 18 €

# main dishes

**Our red wine sausage** 19 €

**Tunafish belly** 26 €

grilled vegetables | caramelised garlic sauce

**Stewed eal** 25 €

grenache | seasons mushrooms

**Sirloin steak "frison" | 150g** 36 €

fried patatos | butter wih herbs

# desserts

**Mandarine sorbet** 10 €

coconut | white chocolat

**Honey parfait** 9 €

dried prunes | ranci wine | pine nuts

**Hazelnuts** 10 €

vanilla | whiskey | speculoos

**150% chocolat** 13 €