Group Menu
49€

Starter

Petits Farcis d'Automne

Pork & beef stuffed butternut, roasted tomatoes sauce

Vegetarian alternative available on request in advance.

Main Courses

Contre-Filet Argentin

Tender beef Sirloin. Served with our surreal pepper sauce on side

Vegetarian alternative available on request in advance.

Roasted Vegetables
Depending on the season

Mille-Feuille
De pommes de terre

Dessert

Bloody Fondant

Imperial Stout & dark chocolate

The menu can not be changed in function of dietetary restrictions.
The menu is for all guests at the table. The price is per person.

Contains gluten Contains milk Contains nuts

Drink Pairing
25€

Apero

Welcome Drink

Beer, Wine, Prosecco OR non-alcoholic drink/mocktail

Dinner

A half bottle of wine

White, Secret Cépage (bio), 2024, Chardonnay, Pays d'Oc

Red, Petit Détour, 2024, Syrah et Vieux Carignan, Languedoc

OR

Bulles de Jardin
Raisin blanc & Noix 0%

OR

Half Beer Pitcher

Dessert

Party Shot

Still and sparkling water included
***If you choose the drink pairing, all guests must take this option.**