

# Menu Juliette

*Variation of goose liver  
with juniper and marinated cherries  
20 Euro*

*Skate wing,  
fried, with pumpkin chutney, sage and semolina dumplings  
Starter 19 Euro      Main course 28 Euro*

*Sorbet  
and segment of the tangerine  
10 Euro*

*Venison,  
two things, with juniper crust, chervil and brioche cream  
28 Euro*

*Salvados Camembert  
with walnut bread and radicchio  
10 Euro*

*Valrhona chocolate,  
white, with frozen raspberry and beetroot  
10 Euro*

*3 courses menu 52 | Starter - main course - cheese or dessert  
4 course menu 65 | Starter - main course - cheese - dessert  
5 course menu 75 | Starter - sorbet - main course - cheese - dessert  
6 course menu 85*

*On request we would be pleased to provide you with individual wine accompaniment.  
2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

*Information about allergens in the food and drink presented here can be obtained from our service staff.*

# Menu Classique

*Trikeperch,*

*stained with beetroot salad, watercress and oats*

*18 Euro*

*Cream soup*

*from the parsley with confit giblets and orange*

*12 Euro*

*Loup de mer*

*with sweet potato cream, fig and iberico ham*

*26 Euro*

*\*or\**

*Duck breast,*

*fried, with Brussels sprouts, hazelnut dumplings and cranberry*

*26 Euro*

*Dear Pharneux*

*with spice ganache, nougat and mace ice cream*

*12 Euro*

*Menu 62 Euro*

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2 courses 15 euros | 3 courses 22 Euro | 4 courses 29 euros | 5 courses 34 euros*

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# *Le classique de Juliette*

## *Entrée*

*Tartare of veal fillet with olive tapenade,  
anchovies cream and capers*

*16 Euro*

## *Huitres fraiches*

*Fresh Maldon Rock Oysters  
with pumpernickel bread, chives  
and shallot vinaigrette*

*3 pieces 11 Euro*

*6 pieces 18 Euro*

*9 pieces 25 Euro*

## *Vegetarien*

*Pickled Pumpkin  
with oil, seeds and celery cream and donuts*

*22 Euro*

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# Fromages

## *Protin de charignol*

*Baked goat cheese with artichokes, rocket salad  
and basil sorbet*

*12 Euro*

## *Assiette de fromage*

*French cheese variation with mustard of figs and fruit bread*

*3 varieties 12 euros*

*5 varieties 16 euros (not included in the menu price)*

# Dessert

## *Crème brûlée*

*burned vanilla cream  
with quince ragout*

*8 Euro*

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