

Menu Juliette

*Two kinds of foie gras
with green asparagus, walnut and medlar*

*Flamed fjord trout
with asparagus risotto, garden cress and lemon confit*

*Sorbet
from the strawberry with mint*

*Iberian back
with asparagus, wild garlic, rhubarb and flan*

*Epouisses
with apple mustard seed - chutney, parsley and chardonnay vinegar*

*Delice from the curd
with rhubarb, sorrel and almond crunch*

*3 courses menu 62 | Starter - main course - cheese or dessert
4 course menu 76 | Starter - main course - cheese - dessert
5 course menu 86 | Starter - sorbet - main course - cheese - dessert
6 course menu 99*

*On request we would be pleased to provide you with individual wine accompaniment.
2 courses 16 euros | 3 courses 24 euros | 4 courses 32 euros | 5 courses 38 euros*

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

Le classique de Juliette

Entrée

*Beef fillet tartare
with chorizzo, Kalamata olives and rocket*

19 euros

Huitres fraîches

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

3 pieces 14 euros 6 pieces 24 euros 9 pieces 35 euros

Végétarien

*Asparagus risotto
with loquat, wild garlic and roasted walnuts*

24 euros

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

Fromages

Protin de charignol

*Gratinated goat cheese with artichoke rocket salad
and basil ice cream*

16 euros

Assiette de fromage

French cheese selection with fig mustard and fruit bread

3 Sorten 14 euros

5 Sorten 21 euros (not included in menu price)

Dessert

Crème brûlée

*Burnt vanilla cream
with apple ragout*

9 euros

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