

PAVILLON TERRE - MER

CHEF'S PROPOSAL

STARTERS

Asparagus and citrus salade	28
Artichoke vinaigrette	26
Patta negra plate	26
Beef heart tomato and mozzarella salade	29
Yellowfin tataki	32
Soup of the day with bread & butter	11

MAIN COURSE

Cod in the Flemish way	39
Eel in herb sauce	42
Chicken with lemon and olives	29
Steak tartare	28
Navarin of lamb	32
Prawns roasted with hazelnuts 6pcs	26
Seafood platter (7 types)	63
Fresh bolognese pizza	24
Fresh vegetarian pizza	22

CHEESE

3 cheese plate	14
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KIDS

Meatballs with tomato sauce	17
Spaghetti	17

DESSERTS

Red berry pavlova	14
Vanilla millefeuille	12
Tiramisu	10
Mango panna cotta	12

*SURPRISE MENU

2 starters, main course and dessert, wine included	115
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**In this case, the only information that our Chef will need are the ingredients that cannot be used.*

OUR SELECTION

	37cl	75cl
Champagne		
St Germain de Crayes blanc de blancs / brut Réserve	37	
St Germain de Crayes Brut Réserve of rosé		59
Pol Roger Brut Réserve		95
Pol Roger Blanc de blancs 2013		145
White		
Pinot Blanc Reserve G. Lorentz 2018	20	32
Pouilly fumé Les Cerisottes Dom. Pabiot 2019	27	37
Chablis Dom. De Chenevières	25 (2018)	38 (2019)
Rully en Varot Dom. Du Four Bassot	29 (2018)	39 (2019)
Red		
Sancerre Vieilles Vignes salmon 2018	29	36
Château Grand Ormeau Lalande Pomerol	33 (2018)	47 (2017)
Côte du Rhone Dom. Jérôme Quiot 2018	19	32
Chianti Isole e Olena DOCG	40 (2016)	52 (2018)
Glasse / carafe	Glasse	1/4 1/2
La Cour des Dames 2019		
White		
Sauvignon/Chardonnay	7	9 16
Red		
Mourvèdre	7	9 16