

# 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 |
| Fresh bolognese pizza              | 24 |
| Fresh vegetarian pizza             | 22 |

### CHEESE

|                |    |
|----------------|----|
| 3 cheese plate | 14 |
|----------------|----|

### 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 |
|--|-----|

*\*In this case, the only information that our Chef will need are the ingredients that cannot be used.*

## OUR SELECTION

|   | 37cl          | 75cl                |
|---|---------------|---------------------|
| <b>Champagne</b>                                    |               |                     |
| 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                 |
| <b>White</b>  |               |                     |
| 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)          |
| <b>Red</b>  |               |                     |
| 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)          |
| <b>Glasse / carafe</b>                              | <b>Glasse</b> | <b>1/4      1/2</b> |
| <b>La Cour des Dames 2019</b>                       |               |                     |
| <b>White</b>  |               |                     |
| Sauvignon/Chardonnay                                | 7             | 9      16           |
| <b>Red</b>  |               |                     |
| Mourvèdre   | 7             | 9      16           |