

Grand Étage

# Grand Étage Menu

including 1 glass muscatel house sparkling wine

## Starters

### Hand Chopped Beef Tartare

from the beef trolley directly prepared at the table, served with capers, homemade mustard, red onion and anchovies

### Burrata with Warm Basil Foam

with piment d'espelette, cherry tomatoes and honey truffle fig

### Vitello

with tuna sauce, crispy caper berry and butter toast

## Soups

### Tom Kha Gai

with chicken breast, oyster mushrooms and coriander

### Cream of Tomato Soup

with basil oil and whipped cream

## Main courses

### Grilled Tuna

with mash of sweet potatoes, fennel salad, tomatoes, Parma nuggets and pumpkin seed hollandaise

### Braised Beef Cheeks & Grilled Entrecote

in its juice, with peas mint cream, fried potatoes and port shallots

## Desserts

### Lavacake of Callebaut Chocolate

with raspberry ice cream and cognac caramel sauce

### Cinnamon Parfait with Warm Rum Pot

and filled vanilla pocket

### Wine chaudeau

PLEASE ASK OUR SERVICE STAFF FOR INFORMATION ABOUT INGREDIENTS USED IN OUR DISHES THAT COULD CAUSE AN ALLERGIC REACTION OR INTOLERANCE. ALL PRICES IN EURO. VAT INCLUDED.