

Starters

Ballotine of duck foie gras, rhubarb chutney & Elder's parfume €15

Gravlax-style of bomlo salmon, beluga lentils, mustard leaves & cream, spelt's pralin €13

Vegetarian Variation, falafel & tzatziki sauce, beetroot & cauliflower hummus, sucrine €9

Flaky pastry parcel, sliced veal & old style tomatoes, rocket salad and carper's condiment €13

Tuna sashimi, sesame and wasabi, miso's bouillon, white radish and dulce seaweed salad €14

Calves' sweetbreads, vadouvan spices, puree of artichoke, burned onions and béarnaise curry sauce €16

Vegetarian Dishes

(Gluten-free dishes and gluten-free bread may be available on request)

Starter: Vegetarian Variation, falafel & tzatziki sauce, beetroot & cauliflower hummus, sucrine €9

Main course: Risotto with asparagus & young vegetables, morel cream and salad €16

Dessert: Melon soup refreshed with verbena sorbet, macaroon, ricotta & honey €8

Fish Dishes

Artic char backed on skin, liquorice's sabayon, black garlic, beans and young vegetables €22

Lengt of halibut "meunière", Iberian Morcilla sausage, green peas, red pepper coulis, potatoes espuma €27

Risotto of scallops and vegetables, morel cream, cuttlefish lace €28

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Meat Dishes

Rib steak o Black Angus, 300gr, smocked salt & rare peppers, avocado and tomatoes salad, thick-cut chips €26

Leg of suckling lamb cooked with hay and smocked spines of rosemary, fennel & carrot confited, polenta €23

Slow-cooked rack of pork, asparagus, citrus and marjoram gremolata, juice pearled and Dauphine potatoes croquette €22

Cheeses and Desserts

Selection of local matured cheeses, fruit compote and mixed salad leaves €8

Blueberry and blackcurrant, shorbread spéculoos, tonka whipped cream & sorbet €8

Hard chocolate & crisp leaves, raspberries' chips €8

Merveilleux revisited with meringue and pralin €8

Modern pastry with yuzu, strawberry and white chocolate €8

Melon soup refreshed with verbena sorbet, macaroon, ricotta & honey €8

Freshness of grapefruits & tarragon, pistachio "financier", lightly cream & Mikado €8

The Colonel: lemon sorbet-Genièvre de Houille or lemon sorbet-Vodka €8

Mignardises with coffee or tea €8

Children's Meal

Starter: Ham croquette and mixed salad leaves OR Salad of old-style tomatoes & melon €4

Cod steak with creamy mushrooms, forked potatoes

Main course: OR €8

Beef steak, thick-cut chips, homemade ketchup

Dessert: Vanilla Ice Cream, strawberry and spéculoos OR "Chou" pralin €4

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Knights Templar Meal €35

Appetizer

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*Grawlax-style of bomlo salmon, beluga lentils, mustard leaves & spelt's pralin*

OR

*Vegetarian variation, falafel & tzatziki sauce, beetroot & cauliflower hummus, sucrine*

OR

*Flaky pastry parcel, sliced veal & old-style tomatoes, rocket salad and capers's  
condiment*

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*Leg of suckling lamb cooked with hay and smoked spines of rosemary, fennel &
carrot confited, polenta*

OR

*Slow-cooked rack of pork, asparagus, citrus and marjoram gremolata, juice pearled and
dauphine potatoes croquette*

OR

*Arctic char backed on skin, liquorice's sabayon, black garlic, beans and young
vegetables*

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*Selection of cheeses (extra €5,00)*

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"Merveilleux" revisited with meringue and pralin

OR

Modern pastry with Yuzu, strawberry and white chocolate

OR

Melon soup refreshed with verbena sorbet, macaroon, ricotta and honey

*"I believe that we are craftsmen of happiness, craftsmen of joy. I believe that some form of generosity is
essential for chefs: we must be generous. We must provide, share and enjoy bringing pleasure to others."*

Alain Ducasse

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Discovery Meal €45

(Orders are taken up to 1.30pm for lunch and 9.45pm for dinner)

Wine pairings are available for the 3 courses (3x12cL) + €16

Appetizer

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*Ballotine of duck foie gras, rhubarb chutney & elder's perfume*

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Roasted scallops, miso's bouillon, white radish and dulse seaweed

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*Medallions of beef fillet, asparagus and morels, dauphine potatoes croquette*

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Blueberry and blackcurrant, shortbread spéculoos , tonka whipped cream & sorbet

Royal Meal €55

(Orders are taken up to 1.30pm for lunch and 9.45pm for dinner)

Wine pairings are available for the 4 courses (4x12cL) + €20

Appetizer

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*Bomlo salmon, beetroot & cauliflower hummus, old-style tomatoes*

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Calf sweetbread, vadouvan spices, artichoke and béarnaise curry sauce

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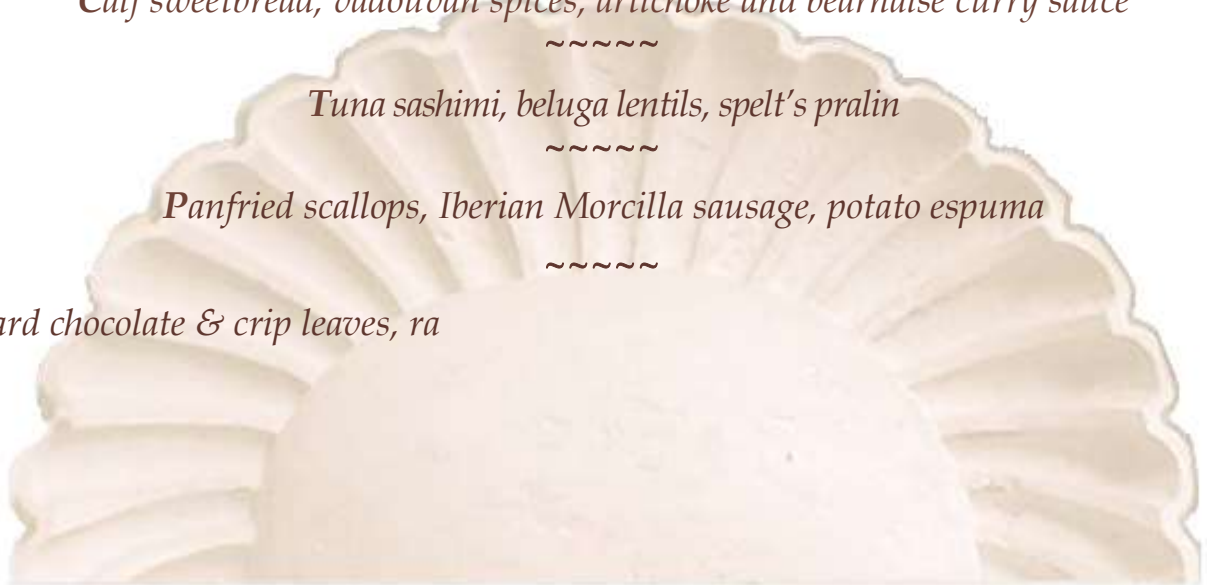
*Tuna sashimi, beluga lentils, spelt's pralin*

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Panfried scallops, Iberian Morcilla sausage, potato espuma

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*Hard chocolate & crisp leaves, ra*



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**NET PRICES**

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