

La cuisine **d'alexandre**

~ Lunch menu ~

entrées

Fried egg, parsnip muslin, spinach (V)

Gebakken ei, mousseline van pastinaak, spinazie

Sea bream ceviche, sweet potato, pomegranate

Ceviche van dorade, zoete aardappel, granaatappel

plats

Beef confit, creamy polenta, grilled leek

*Langzaam gegaard rundvlees, romige polenta,
gegrilde prei*

Monkfish, roasted carrots, sate spices

Zeeduivel, geroosterde wortel, satékruiden

desserts

Poached pear, caramel, buckwheat crisp

Gepocheerde peer, karamel, boekweit crisp

Secret garden of chocolate

Geheime tuin van chocolade

2-courses € 27,50

3-courses € 32,50

Sous chef:

Titouan Lesbats



Head chef:

Alexandre Martiano

bon appetit!

If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.