

La cuisine d'alexandre

~ Lunch menu ~

entrées

Marbled salmon - cod roll, vegetable broth, ginger

Zalm- en kabeljauwrol, groentebouillon, gember

Quail - foie gras "barbajuan", green asparagus, poultry jus

*Kwartel en foie gras "barbajuan", groene asperges,
jus van gevogelte*

plats

Grilled sea bream, fennel, lime

Gegrilde dorade, venkel, limoen

Sirloin steak, darphin potato, shiitake, jus

*Entrecote, darphin aardappel, shiitake, jus
+ Truffle jus and fresh summer truffle € 7,50*

desserts

Brioche, strawberry, basil

Brioche, aardbei, basilicum

Apricot, honey, "beurre noisette" ice cream

Abrikoos, honing, gebruind boterijis

Head chef:
Alexandre Martiano

Sous chef:
Titouan Lesbats



2-courses € 27,50

3-courses € 32,50

Bon appetit!