

Menu 39 euro

Starter and Main Dish (only p.p.)

Starters

Bio Tomatoe, watermelon, cucumber, balsamic reduction and it's gazpacho 'vegan'

Wine pairing : Pouilly Fumé AOC - Domaine de Congy, Christophe Bonnard - Sauvignon Blanc '14 € 6,00

Tartare of Cauliflower, lentil from Champagne, pickled radish and parsley cream 'vegan'

Wine pairing : Côtes du Rhône Blanc - La Muse Papilles - Vignoble Montirius - Clairette – Roussanne – Grenache blanc '15 € 5,90

Tartare from Duke of Berkshire ham (Belgian), bio cauliflower, organic egg, mustard seeds and parsley

Wine pairing : Côtes du Rhône Rosé - La Muse Papilles - Vignoble Montirius - Cinsault, Syrah '15 € 5,90

Dutch new herring with bio potatoes, radish, apple, sweet sauer young onion and herringcaviar

Wine pairing : Bourgogne Macôn Villages Vieilles Vignes - Domaine de la Verpaille - Chardonnay '13 € 6,00



For a group from 5 persons we ask you to choose a maximum of 3 different dishes, so the service goes smoothly. Thanks for your understanding.

Please notify us in case of allergies or a veganistic diet.

- *Supplements are calculated on basis of the chosen dishes*
- *A supplement of 5€ will be applied when sharing a main dish*
 - *Réliva serves no tapwater*

1 table = 1 bill please

The wines advised are not included in the price of the dish - please see the leaflet with wines per glass



Main dishes

25 € (only p.p)

Fish and crustaceans

Catch of the day, fennel confit in pastis, lamb's lettuce, sauce vierge

Wine pairing : Bourgogne Macôn Villages Vieilles Vignes - Domaine de la Verpaille - Chardonnay '13 € 6,00

Côtes du Rhône Rosé - La Muse Papilles - Vignoble Montirius - Cinsault, Syrah '15 € 5,90

Provençal soup with fresh fish, mussels, rouille (a mayonnaise made of garlic, saffron, cayenne), gruyère cheese (+ € 6)

Wine pairing : Côtes du Rhône Rosé - La Muse Papilles - Vignoble Montirius - Cinsault, Syrah '15 € 5,90

Meat

Lamb fillet, summer vegetables, new potatoes with rosemary, garlic confit, lamb jus (+ € 6)

Wine pairing : Gigondas AOC La Tour - Vignoble Montirius - 80% Grenache - 20% Mourvèdre '14 € 7,30

Plant-based / vegan

Eggplant and zucchini lasagna with puttanesca sauce, San Marzano tomatoes, vegan cheese

Wine pairing : Piemonte Barbera d'Asti DOCG Il Fagiano - Azienda Agricola Alessandro - Barbera '12 € 6,00

Fennel confit with orange, shallot, thyme, quinoa and vegan beurre blanc sauce

Wine pairing : CM Wines - Dao Portugal - Encruzado - € 7,60

Vegetarian

Whole wheat spirulina pasta with spinach, cashewroom sauce, Reggiano Parmigiano and a summer salad

Wine pairing : CM Wines - Dao Portugal - Encruzado - € 7,60

Dessert

8 €

Raw cacao - avocado mousse, mango sorbet *vegan & raw*

Raw white chocolate cheesecake with pistachio and berries *vegan & raw*

Coupe Colonel, lemon sorbet with organic Belgian vodka 'Radermacher'

With desserts we propose these wines

Vin d'Alsace AOC - Domaine Bliemerose - Sélection de Grains Nobles - Riesling '07 - € 9,90 (8cl)

Arbois AOC - Domaine Domaine Villet, Macvin du Jura Blanc - Alc 17% - € 7,30 (8 cl)

Vin d'Alsace AOC - Domaine Bliemerose - Vendanges Tardives - Pinot Gris '03 - € 8,30 (8cl)

Artisanal Cheese

12 €

Plate of artisanal cheeses



All 14 legally defined allergens are specified on our menu when used. Gluten (wheat, rye, oats ...), shellfish (crab, shrimp, lobster), eggs, fish, groundnuts (peanuts), soy, milk (lactose), nuts (almonds, hazelnuts, walnuts, cashews, Pecans, Brazil nuts, pistachios, macadamia nuts), celery (and products thereof), mustard (and products thereof), sesame seeds, sulphur dioxide and sulphites at concentrations of more than 10 mg/kg, lupine, molluscs (scallops, clams, oysters, cuttlefish and snails).

1 table = 1 bill please