

Finger food

Plate of artisanal cheeses, chutney € 12,00

Wine pairing :

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

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

Aubergine chips 'raw food' (made in the dehydrator oven) € 5,00

Wine pairing : Vin d'Alsace AOC - Domaine Bliemerose - Riesling '10 € 6,70

Sorrel hummus with raw flaxseeds-carrot cracker (made in the dehydrator oven) € 7,00

Wine pairing :

Vacqueyras AOC Le Village - Vignoble Monitirius - 80% Grenache - 20% Syrah '14 € 6,50

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

Starters

Green pea, cucumber & mint gazpacho with cracker and tzatziki 'vegan' € 10,00

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

Radish, beet, cashew nut cream, dried black olives and garlic 'vegan' € 16,00

Wine pairing : Vacqueyras AOC Le Village - Vignoble Monitirius - 80% Grenache - 20% Syrah '14 € 6,50

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

Asparagus, turnip greens, buffalo mozzarella, ramson € 18,00

Wine pairing : Vin d'Alsace AOC - Domaine Bliemerose - Riesling '10 € 6,70

Asparagus, organic smoked salmon, egg, fresh farm butter, green herbs € 19,00

Wine pairing : Vin d'Alsace AOC - Domaine Bliemerose - Riesling '10 € 6,70

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

Fish and crustaceans

Omega bass (100% Belgian Fish), fennel confit in pastis, turnip greens, lamb's lettuce, quinoa € 27,00

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 € 29,00

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

Meat

Lamb fillet, spring vegetables, ramson, spelt couscous, savoury lamb jus € 32,00

Wine pairing : Vacqueyras AOC Le Village - Vignoble Montirius - 80% Grenache - 20% Syrah '14 € 6,50

Plant-based / vegan

Eggplant and zucchini lasagna with puttanesca sauce, San Marzano tomatoes, vegan cheese € 21,00

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

Leek à la plancha, green asparagus, fennel, lamb's lettuce and quinoa € 25,00

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

Vegetarian

Vegetables noodles salad with organic goat cheese, goji berries, soy sprouts and sesame € 21,00

Wine pairing :

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

