



SPRING MENU

SALADE DU CREVETTES

A mixed salad with hand peeled shrimps, mayonnaise and avocado

or

TARTAR Á LA CARELIA & DIJON MAYONNAISE

Beef tartar with capers and buckwheat bread crumble

ASPARAGUS RISOTTO

Vialone Nano risotto rice and 24 months aged parmesan

or

ROASTED ARCTIC CHAR & BEURRE BLANC

Finnish Arctic char, French butter and white wine sauce, roe and potatoes

or

LAMB NECK & SAUCE ROMESCO

Lamb neck braised for 14 hours, spring cabbage and romesco sauce made from roasted bell peppers and almonds

ASSORTMENT OF THREE CHEESES

Served with Sardinian pane carasau crispy bread

CRÈME BRÛLÉE

Classic French crème brûlée

or

RHUBARB SORBET & MERINGUE

Hand made rhubarb sorbet, almond brittle and Italian meringue

3 courses 49€

(starter, main course & dessert)

4 courses 56€

(with cheese)

5 courses 62€

(with both starters & cheese)