

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette 6 ou 12	20/40
Soup of the day and its garnish	10
Mushroom tart, eggplant soubise, buttered cabbage, Jeune Coeur cream, crisp	19
Zucchini & onion bhajis, mango chutney, mint yogurt, jalapeños	18
Mackerel en escabèche, Jerusalem artichoke purée, tomato salsa, sumac, homemade focaccia, shallot, chips, nasturtium from La Repousse	20
Seal tataki, pickled cauliflower, beet puree, burnt onion, mayo, mini croutons, pine nuts	22
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons	23

MAINS

Parmesan and tarragon risotto, Qc corn, roasted pepper, feta, green beans, macadamia nut with cajun spices	31
Cod confit, cauliflower purée, leek, braised carrot, pickled daikon & Qc strawberry, herbs, soya & lime vinaigrette, peanuts*	36
Homemade spaghettini, Alex's lobster, creamy bisque, green peas, perfect egg, black garlic crumble	39
Art Senau cheddar burger, tomato chutney, deep fried onion, lettuce, spicy honey, on brioche bun served with homemade fries	28
Braised beef chuck, Magdalen's clams, carrot, celeriac, zucchini, corn, gnocchis, garlic butter, beef jus, tok choy, buttermilk dressing	38
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons served with homemade fries	33

EXTRAS

Homemade fries and mayonnaise	9
Magdalen's scallop	4,50 each
Thick bacon	4

DESSERTS

Vacherin, meringue, coconut whipped cream, exotic sorbet, basil gel, mango	13
Cheesecake mousse, classic & chocolate, choco crumble, Qc strawberries	14
Coffee crèmeux, dune pepper biscuit & ice cream, raspberry	13



*contains nuts and/or peanuts