

La cuisine
d'alexandre

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes

24.00

French scallop carpaccio, horseradish cream, seaweed

25.00

plats

Atlantic brill, grilled lettuce, melissa, Hollandaise

32.00

Tenderloin Simmental beef, celery millefeuille, sesame

35.00

desserts

Cheese platter of 6 to 7 varieties, raspberry chutney

19.00

French brioche with olive oil, lime, shiso

18.00



bon appetit!

Head chef:
Alexandre Martiano