

CAFÉ

• PANACHE •

Starters

Seabass crudo - 16

Seasonal asparagus - Lemon gel - Crouton - Cilantro

Tartare de boeuf - 14

Handcut Bavette - Truffle egg yolk - Croutons

Burrata - 14

Pan brioche - Red lettuce - Glazed cherries - Radish tartare - Basil tuile

Beluga lentil salad - 12

Rhubarb - Cucumber - Fresh cheese - Mint

Panache Classics

Côte de boeuf - 70

700 gr - Bearnaise - Tarragon

Veal T-bone - 45

450 gr - Chimichurri - Suppl. Foie gras + 7,-

Seabass - 45

Lemon vinaigrette - Candied pumpkin seeds

Sole à la meunière - 45

Butter - Lemon - Capers

Bouillabaisse - 22

Sides

Asparagus - 7

Cooked 3 ways

Carrots and peas - 7

Butter braised

Mashed potatoes - 7

Suppl. Truffle + 3,-

Green salad - 7

Radish - Parmesan - Spring onion - Lemon honey dressing

Root salad - 7

Celeriac - Carrots - Raisins - Remoulade - walnuts

Pommes Frites - 7

Dyon Mayonnaise

Mains

Short ribs - 26

Broccoli - Pepper sauce

Orecchiette beurre de Paris - 21

Tomato perfume - Ricotta - Salsiccia - Egg yolk

Duck breast - 22

Black carrots cream - Braised fennel - Orange jus

Poussin - 22

Mushrooms mix - Foie gras jus

Courgette - 19

Yoghurt - Chimichuri - Courgette flower

Mushroom risotto - 25

Black truffle - Burrata

Pulpo - 24

New potato salad - Cherry tomatoes - Olive

Catch of the day - DP

Dessert

Profiterols - 11

Lemon merengue tart - 11

Espresso martini - 13

Pornstar martini - 12

Please let us know if you have any allergies.