

Cold starters

- Cold minestrone slightly flavoured with tomato, spices, chorizo and smoked salmon
- Sweet tomato mousse with mozzarella di bufala, pine nuts and rucola pesto
- Scallops cut into thin slices, salsa verde and ice cream with soft mustard
- Terrine of duck foie gras "from the house" fantasy of a mixture of dried fruits
- Sashimi of salmon marinated gravelax style, "kunuzumiyuzu " and poppy seeds vinaigrette
- Beef carpaccio with truffle oil, topped with rucola and aged parmesan

Salades

- Mix of young salad shoots "Clara's" way € 12.90
- Avocado guacamole with smoked salmon, goat cheese and tomato syrup € 17.00
- Salad of quail home-smoked, foie gras of duck, chutney of dried fruit and caramel arabica € 17.90

Hot starters

- Homemade shrimp croquettes served with a shellfish Coulis Starter: € 18.20 Dish: € 26.50
- Noix de Saint-Jacques poêlées, oignons confits, jus de fruits rouges acidulés et mie de pain au curry léger
- Fried scallops, candied onions, acidic red fruit gravy and breadcrumbs with light curry starter € 19.50 Dish € 28.50

Viandes/Meat

- Supreme of lacquered Mechelen cuckoo with mild spices, Golden apples with brown sugar and citrus gremolata
- Grilled veal cutlet, courgette crisps and spaghetti and crumble of parmesan
- Rack of lamb oven baked in thyme oil flavored with garlic, vegetable lasagna with old parmesan cheese
- Grilled "Irish" rib eye steak, salad, french fries served with a pepper and béarnaise

FISH

- "Chinoiserie" of scampi poached with broth perfumed with galanga, rice paste with coconut milk € 21.50
- Fillet of hake fried on its skin, stewed aubergines and pesto of onions with coriande € 21.70
- Duo of panfried baby soles, served with an assortment of vegetables € 22.50
- Tartare of fresh salmon with sesame seeds and with wasabi, soya cream and fresh fries €22.90

VEGE

- Salad of grilled southern vegetables, light vinaigrette with hazelnut oil € 15.00
- Tortilla with red onions, brown mushrooms, salted tomato marmalade with green olives €14.00
- Grilled vegetable lasagna, tomato sauce and basil pesto €16.90

DESSERTS

- Dark chocolate mousse with citrus chutney € 7.00
- Coconut pannacotta with vanilla and orange jelly € 7.00
- Nougat ice cream with a red fruit coulis € 7.00
- « Dame blanche » vanilla ice cream € 7.00
- Dark chocolate cake with cashew nuts € 7.50
- Tartare of fresh pineapple with mint and lemon sorbet € 8.00