Toulouse

To start

ARTISAN BREAD · 6.00
whipped beurre noisette

TINNED SARDINES · 10.00
bread · beurre noisette

IBÉRICO HAM · 13.00
70 g · pickles

Starters & intermediate courses

OYSTERS · 3 pieces
red wine vinaigrette · shallot · 12.00
kiwi granita · green Tabasco · cucumber · 13.00
beurre blanc · chives · 14.00

OYSTER SELECTION · 14.00
mix of the above

STEAK TARTARE · 15.50
egg yolk cream · mustard caviar · capers

CURED SALMON · 15.00
buttermilk-shiso vinaigrette · crispy chicken
sweet-and-sour cucumber

ROASTED YELLOW BEETROOT · 13.00
passion fruit vinaigrette · smoked almonds
chilli pepper · blood orange

ESCARGOTS · 14.00
6 pieces · homemade herb butter · sourdough

Main courses

BEEF TENDERLOIN · 28.00
polenta · red wine jus · red cabbage
add pan-fried duck liver +12.00

BELUGA LENTILS · 23.00
gruyère sauce · walnut · green beans
honey tomatoes

ARCTIC CHAR · 25.50
bulgur · chilli beurre blanc · fennel

SOLE · 45.00
capers · beurre blanc · lettuce

Sides

SKIN-ON FRIES · 6.00
fresh mayonnaise

BIMI · 6.00
Hollandaise · smoked almonds · chives

FRESH SALAD · 6.00
radish · vinaigrette · aged cheese

Desserts

CRÈME CARAMEL · 9.00
hazelnut ice cream

FRANGIPANE · 9.00
pistachio ice cream · wild honey · tuile

BONBON · per piece · 1.75

4-Course Christmas Dinner

62.00

Amuse

Starter

CURED SALMON
buttermilk-shiso vinaigrette · crispy chicken
sweet-and-sour cucumber

OR

ROASTED YELLOW BEETROOT
passion fruit vinaigrette · smoked almonds
chilli pepper · blood orange

Intermediate course

VOL-AU-VENT
chicken ragout · béarnaise · tarragon

Main course

BEEF TENDERLOIN
polenta · red wine jus · red cabbage
add pan-fried duck liver +12.00

OR

BELUGA LENTILS
gruyère sauce · walnut · green beans
honey tomatoes

Dessert

CRÈME CARAMEL
hazelnut ice cream

If you have an allergy, please let us know.
Our dishes may contain allergens.