

La cuisine d'alexandre

~ Lunch menu ~

entrées

Prawn ravioli, quince, almond, langoustine sauce
Garnalen ravioli, kweeper, amandel, langoustinesaus

Slow cooked egg, pumpkin muslin, trumpets, poultry jus
*Langzaam gegaard ei, pompoen mousseline, hoorn des
overvloed, gevogeltejus*
+ Truffle of the season €5,00

plats

Confit cod, Provencal aioli vegetables, saffron
Kabeljauw, Provençaalse aioli groenten, saffraan

Pulled duck, braised cabbage, pear chutney
Geplukte eend, gestoofde savooiekool, peer chutney

desserts

Roasted mango, white cheese mousse, red shiso ice-cream
Geroosterde mango, kwarkmousse, rode shiso ijs

Plums cake, raspberry, rosemary
Pruimencake, framboos, rozemarijn

Head chef:
Alexandre Martiano

Sous chef:
Titouan Lesbats



2-courses € 27,50
3-courses € 32,50

Bon appetit!

If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.