Le Café des Atjistes

Starter

L'oeuf cuit "parfait" velouté parmentier Parmesan cheese, chestnut slivers

> Salmon cooked in salt, dill, Mango - lime condiment

Leeks with Meaux mustard vinaigrette, smoked herring eggs

Main course

Grilled duck breast Salsifies with tonka beans

"Francilin" pork belly with honey Potatoes - butternut

Catch of the day, roasted parsnip.
Thyme and lemon sauce

Snacked scallops, Roasted cauliflower, clementine (+10€)

Dessert

Lemon meringue pie with tagete

65% Cuban chocolate praline millefeuille

Brioche perdue with salted butter carame

Floating island with pink pralines

Please select a single menu for all guests



