



STARTER

SHRIMP FILLED CROISSANT — 110

hand peeled shrimp, mayonnaise, dill and lemon

CHÈVRE CHAUD — 110

baked goat cheese, sourdough bread, asparagus and black vinaigrette

"STEAK TARTAR" — 130

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress

BREAD & SALAD

CROQUE MONSIEUR — 89, WITH FRENCH FRIES — 115

grilled levain bread, tomato, dijon, ham and aged cheese served with lettuce, crudité and aioli

CHÈVRE SALAD — 110

baked chèvre, puy lentils, green salad, raw vegetables, miso beets, ginger dressing and mint

SHRIMP SALAD — 165

deep fried shrimp, trout roe, egg, avocado, roasted cashew nuts, ginger dressing, marinated noodles and raw food

SATAY SALAD — 145

teriyaki fried chicken, peanuts, grated lettuce, dirty rice, pickled ginger, chili dressing, coriander and raw food

MAIN COURSE

CÉLERI BURGER *vegan* — 155

breaded celeriac, bred, chickpea mayonnaise, soy beans, pickled silverskin onion, avocado, watercress and french fries

"LE ROYAL" — 175

beef burger topped with gruyère, brioche, truffle mayonnaise, tomato, pickled cucumber, caramelized onions and french fries

PANKO FRIED SCHNITZEL — 179

chicken schnitzel, sweet and sour sauce, teriyaki stir fried vegetables, shiitake, aioli and french fries

"STEAK TARTAR" — HALF 130, FULL 199

raw beef, onion x 3, wasabi mayonnaise, pickled ginger, sesame and watercress full is served with green salad and french fries

STEAK MINUTE — 199

veal minute steak, béarnaise sauce, tomato salad and french fries

SEARED SALMON — 199

yuzu hollandaise, fried green asparagus, sauteed spinach, 63 degree egg and french potato salad

DESSERTS

RÊVE DE FRAISE — 105

lime marinated strawberries, rhubarb-ginger sorbet, chickpea meringues with five spice and mint

CHOCOLAT CRÈMEUX — 110

creamy chocolate, crispy rice, pineapple flambé, crème anglaise ice cream and thai basil

CRÈME BRÛLÉE — 105

ginger and herb-lemon sorbet

ICE CREAM /SORBET — 39

peanut ice cream, banana ice cream, crème anglaise ice cream, yuzu sorbet, mango-passionfruit sorbet, herb-lemon sorbet, rhubarb-ginger sorbet