



WineCollectors

MENU

STARTERS

Pan-fried prawns in garlic butter	^{1, 3, 5, 8, 10}	18
Beef tartare with pickled onions, egg gel, and truffle chips	^{4, 10, 15}	16
Tomato tart with whipped goat cheese	^{1, 2, 4, 10}	17
Niçoise Salad with quail eggs and seared tuna	^{2, 4, 5, 7, 10}	17
Warm goat cheese salad with olive oil and balsamic vinegar	^{1, 2, 14, 15}	14
Oven-baked camembert with caramelized pear, served with crostini (serves 2)	^{1, 2, 4, 14, 15}	18

MAINS

Marinated catfish with tomato chutney and mixed greens	^{4,5, 10}	23
Uruguay striploin steak with peppercorn sauce, 250g	^{1, 15}	35
Brioche burger with young beef and caramelized onions	^{1,2,4,7,8,10,15}	15
Brioche burger with grilled catfish and tartar sauce	^{1,2,4,5,7,8,10}	17

SIDES

French beans with onion vinaigrette and foie gras	^{14, 15}	8
French fries with roasted onion mayonnaise	^{4,10}	8

DESSERTS

Mousse au chocolat	^{1, 4}	9
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1 – Lactose, 2 – Gluten, 3 – Crustaceans, 4 – Eggs, 5 – Fish, 6 – Peanuts, 7 – Soy,
8 – Nuts, 9 – Celery, 10 – Mustard, 11 – Sesame seeds, 12 – Lupin, 13 – Molluscs, 14 – Honey, 15 – Sulfites