

LES TERRASSES DU

Beffroi

MAISON CHRISTIANSEN

FIRST COURSES

DAILY VELVETY

and its croutons

12 €

SALMON GRAVLAX

Coriander, Goan pepper
& Greek lemon yogurt

15 €

SMOKED MAGRET

with herbs from the garden, mesclun
& roasted seeds

15 €

ROASTED PUMPKIN

with honey & Zaatar,
white sauce & salted granola

15 €

- SIDES -

- MESCLUN, DUKKAH 4 €
- POTATOES OF THE MOMENT 5 €
- GRANNY'S CAPONATA 5 €
- VEGETABLES 5 €

MAIN COURSES

POULTRY BALLOTINE

with olives & candied lemon

20 € side on choice

BEEF PEAR

sweet mustard sauce

21 € side on choice

GILTHEAD SEABREAM FILLET

& citrus butter

22 € side on choice

FISHING OF THE MOMENT

according to arrival

22 € side on choice

- DESSERTS -

- DOLCE MANGO PECAN 9 €
- DELICE CHOCO-HAZELNUT 9 €
- FRUIT OF THE MOMENT 9 €
- MARINATED GOAT 7 €

PRIX NETS

