

LA CARTE

DAME L'OIE

- RESTAURANT -



STARTER/MAIN COURSE OR MAIN COURSE/DESSERT 29€
STARTER / MAIN COURSE / DESSERT 36€

- STARTERS -

Perfect egg and seasonal mushrooms	12€
Cold soup of peas, candied onions, cream and mint oil	12€
Asian tuna duo	
Poultry pressed / old-fashioned mustard and crunchy vegetable salad	16€ 16€

- MAIN COURSES -

Duckling fillet, pan-fried seasonal fruits, crunchy vegetables	22€
Fish of the day, turmeric white butter	22€
Beef tenderloin, full-bodied jus, crunchy ratatouille (suppl. 3 €)	26€
Duo of scallops and grilled octopus, herb and coconut risotto	26€

- DESSERTS -

Gourmet coffee	10€
Cheese platter from Nathalie Montiel - Pernes	10€
Chocolate, banana, pineapple dessert	12€
Strawberry inspiration	12€
Lemon, raspberry variations	12€

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SUMMER TRUFFLE MENU
STARTER / MAIN COURSE / DESSERT 49 €

- STARTER -

Perfect egg and seasonal mushrooms with summer truffle

- MAIN COURSE -

Beef tenderloin and crunchy ratatouille with summer truffle

- DESSERT -

Faisselle with summer truffle

À PARTAGER

Mixed board 30 €
(charcuterie and cheeses)

Carnivorous board 70 €
(4 meats, sweet potato fries and salad)

- MENU ENFANT 12,50€ -

Syrup + Main course + Dessert of the day or 2 scoops of ice cream
Pasta bolognese or fish / sweet potato fries