



LE QUAI DU 7^{ÈME}



UN PEU...

OEUFS BIO MOLLETS, CRÈME D'AIL ET PASTAGA
ORGANIC CALF EGGS, GARLIC CREAM AND PASTIS

SAUMON BÖMLO GRAVLAX,
LÉGUMES CROQUANTS EN CONDIMENTS & GUACAMOLE
CRUNCHY VEGETABLES IN CONDIMENTS & GUACAMOLE

BOUILLON DE VOLAILLE & CREVETTES THAÏ,
LAIT DE COCO & WOK DE LÉGUMES
BLACK TIGER SHRIMPS, CHICKEN BROTH WITH COCONUT MILK, VEGETABLES WOK



BEAUCOUP

PAVÉ DE SAUMON BÖMLO
SAUCE GINGEMBRE ET CITRONNELLE, WOK DE LÉGUMES & NOIX DE CAJOU
SALMON GLAZED WITH GINGER AND LEMONGRASS, VEGETABLES WOK & CASHEW NUT

BAVETTE D'ALOYAU ANGUS,
SAUCE MAYONNAISE AU POIVRE DE MADAGASCAR, SALADE, FRITES MAISON
ANGUS BEEF FLANK STEAK, MAYONNAISE SAUCE WITH MADAGASCAR PEPPER, SALAD, HOMEMADE FRENCH FRIES

RISOTTO VEGGIE AUX CHAMPIGNONS
RISOTTO WITH MUSHROOMS



A LA FOLIE!

TIRAMISU D'AUTOMNE
CRÈME DE MARRONS, BISCUIT CUILLÈRE, COPEAUX DE CHOCOLAT NOIR,
CHANTILLY, MASCARPONE AROMATISÉ AU WHISKY
CREAM OF CHESTNUTS, LADY FINGER BISCUIT, WHIPPED CREAM, DARK CHOCOLATE SHAVINGS,
WHISKEY FLAVORED MASCARPONE

SALADE DE FRUITS FRAIS
SIROP VANILLÉ ET TUILE DENTELLE
FRESH FRUITS SALAD WITH VANILLA SYRUP AND LACE BISCUIT

L'AUTHENTIQUE CRÈME BRÛLÉE VANILLÉE
VANILLA CREAM COVERED WITH CARAMELIZED SUGAR



MENU ST VALENTIN - 45€

