

Starters

5 Oysters au Gratin Leek Julienne White Wine Espuma	€ 18,50
Pumpkin Carpaccio Goat Cheese Strudel Curry-Honey-Yogurt Dressing Pumpkin Seeds	€ 15,50
Blood Sausage Parmentier Apple-Dill Cream Sauce	€ 14,50
Vol au Vent Mushroom—Chorizo Ragout	€ 13,50
Gambas à l'Ajillo (garlic) Prawn Crackers Avocado Mousse	€ 17,50

L'Entremets

Tagliatelle à la Truffel	€ 19,90
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Menus

- Menu only available by table -

4-Course Menu Le BerLu	€ 64,90
+ With wine pairing	€ 27,50
5-Course Menu Le BerLu	€ 69,90
+ With wine pairing	€ 32,50
6-Course Menu Le BerLu	€ 74,90
+ With wine pairing	€ 37,50

Mains

Guinea Fowl Ballotine	
Lentil–Savoy Cabbage–Bacon Ragout Cognac–Miso–Ginger Sauce	€ 28,90
Venison Loin	
Red Cabbage Chestnut Purée Lingonberry Sauce	€ 34,90
Lamb Shank	
Couscous Ratatouille Provençal Sauce	€ 27,90
Salmon	
Black Seafood Risotto Thyme Beurre Blanc Sauce	€ 29,90
Sea Bream	
Asian Vegetable Noodles Spanish Sauce	€ 28,90

Desserts

Vanilla Crème Brûlée Nougat Espuma	€ 9,00
Persimmon Carpaccio Honey Ice Cream Crema Catalana Espuma	€ 9,00
Baba with Amaretto Marinated Plums Vanilla Chantilly Cream	€ 9,50
Cheese Platter	€11,50