

# LE BERLÙ

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## Starters

Vol au Vent Snails de Bourgogne   Mushroom Garlic Cream	€ 17,50
Galician-Style Octopus   Wakame Seaweed	€ 18,50
Poached Egg   Truffle Mashed Potatoes   Mornay Sauce	€ 15,50
Goat's Cheese Parfait   Carrot & Ginger Purée   Herb Oil	€ 14,50

## 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	€ 28,50
5-Course Menu   Le BerLu	€ 69,90
+ With wine pairing	€ 33,50
6-Course Menu   Le BerLu	€ 74,90
+ With wine pairing	€ 37,50

Our food and drinks may contain traces of additives and allergens. If you have any questions, please ask our service team or kitchen staff at any time. Prices include VAT. The LE BERLU Team

## Mains

Ray wing Vegetable Risotto   Brown Butter, Lemon & Thyme	€ 32,00
Skrei (Arctic Cod) Cauliflower Purée   Spring Onion   Tomato & Saffron Cream Sauce	€ 34,00
Duck Breast Fried Potato   Vegetables   Peanut Miso Sauce	€ 32,00
Oxtail Parmentier Vegetables   Red Wine Sauce	€ 28,90
Breaded Veal Liver Vegetables   Mashed Potatoes   Raspberry Vinegar Sauce	€ 29,90

## Desserts

Passion Fruit Parfait   Mango Tartare with Olive Oil & Chilli   Coconut Curaçao Foam	€ 9,00
Chocolate Tiramisu   Roasted Almonds	€ 9,00
Vanilla & Bergamot Crème Brûlée	€ 9,00
Cheese Platter	€11,50