

CAFE • RESTAURANT
Dauphine

STARTERS

Asparagus soup ^(V) ^(VEGAN) with freekeh and parsley (egg +0,75)	10,50	Oeufs durs mayonnaise with herb salad, capers, anchovies and parsley oil	8,75
Fish soup with mussels, red mullet, cheese crouton and rouille	11,50	Seabass ceviche with grapefruit, pomegranate, avocado, chili pepper and radish	16,50
Stracciatella di burrata ^(V) with roasted beets, herb salad, basil oil and rye bread crumble	15,75	Tarte croquante <i>with smoked salmon or beef rib-eye</i> with ricotta-wasabi cream, peas, sesame and chives	16,50
White asparagus ^(V) with asparagus hazelnut cream, smoked parsley mayonnaise, gremolata of watercress and quail egg	12,50	Fried soft shell crab with wakame salad and lime mayonnaise	16,50
Fattoush salad ^(V) ^(VEGAN) with roasted and spiced cauliflower, peas, radish, dates, pickled red onion, parsley, pine nuts and pomegranate	15,75/19,75	Baked boudin noir with apple, herb salad, balsamic apple syrup and Parmesan cheese-walnut crumble	13,50
Truffle ravioli from Toscanini ^(V) with cèpes, roasted celeriac, bundle fungus and Grana Padano	15,75/19,75	Beef loin carpaccio with truffle mayonnaise, Grana Padano and arugula	15,75
Lemon risotto primavera ^(V) with pea, broad bean, white and green asparagus	15,75/19,75	Jamón Ibérico 'de bellota' with vegetable pickle and arugula	17,50

FRUITS DE MER

Oyster with red pepper, passion fruit, Chardonnay vinegar and coriander (per piece)	4,75	Plateau de fruits de mer small (for 2 persons) four oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams and king prawns (150 grams King Crab +29,-)	49,50
Half a dozen Fines de Claires (France) with mignonette and lemon	24,00	Plateau de fruits de mer large (for 2 persons) eight oysters, periwinkles, prawns, Dutch shrimps, mussels, vongole, razor clams, king prawns and two half cold lobsters (150 grams King Crab +29,-)	86,50
Half cold lobster with lemon mayonnaise	26,50		
King crab (200 grams) with lemon mayonnaise	39,50		

To be ordered with: portion of fries (4,95) and portion of salad (2,95)

MAIN COURSES

Tarte tatin ^(V) with goat cheese, stewed red onion, grilled green asparagus, artichoke and tomato	20,50	Duck confit with poultry gravy, mousseline with purslane, ratatouille of turnip, broad bean and carrot	24,50
Asparagus ^(V) with roasted oyster mushroom, hollandaise, roseval, egg and parsley	22,50	Rib-eye <i>with béarnaise or pepper sauce</i> with fries and salad	24,50
Asparagus Flamande with ham, egg, butter, roseval and parsley	23,50	Steak tartare with fries and salad	24,50
Shiitake burger ^(V) ^(VEGAN) with pickled cucumber, grilled eggplant, curry mayonnaise and fries	19,75	Hamburger royale (fried egg +1,95) with bacon-onion chutney, aged cheese, jalapeño pickle and fries	19,75
Cod fillet with lobster risotto with peas and spinach, glazed carrots with miso-beurre blanc	25,50	Grilled beef tenderloin with red wine gravy, celeriac gratin, roasted red onion and caramelized chicory	28,50
Lightly smoked salmon steak with beurre blanc, white asparagus and pomme dauphine	25,50	Roasted leg of lamb (for 2 persons) with thyme jus, compote of mostarda, pommes dauphine and roasted eggplant, onion, tomato and zucchini ratatouille	27,50 p.p.