MENU RESTAURANT

ROMÉO ET JULIETTE

21 - 22 - 23 MARS 2024

goosse
by Agron Billa

ENTRÉE
STARTER

Tartare de gambas rouges
Crème aigre - pomme Granny Smith - concombre mariné - daikon

Red prawn tartare
Sour cream - Granny Smith apple - pickled cucumber - daikon

PLAT
MAIN COURSE

Cabillaud
Mousseline de pommes de terre - beurre blanc - bergamote

Cod
Potato mousseline - white butter - bergamot

DESSERT

Ananas rôti
Curry - lait de coco - rhum - amandes

Roasted pineapple
Curry - coconut milk - rum - almonds

MENU GASTRONOMIQUE 3 SERVICES
3-COURSE GASTRONOMIC MENU

Sélection des vins, café et mignardises inclus
Wine selection, coffee and mignardises included

75 €
p/pers