

CANTINE

DE CARON

THE BAR

ST. CAMELOT oyster with lemon and shallot vinaigrette	4
CHARCUTERIE with pickled vegetables	15
SOURDOUGH with butter of the day	6,5
OLIVES "Bella di Cerignola" from Fratepietro	6,5
DUCK RILLETTES with cognac and orange	11

STARTER

SALAD CANTINE	14
changing salad of the day	
ROASTED LEEK	13
with n'duja spice, chive oil, smoked almonds and romesco	
SMOKED EEL ÉCLAIR	13
with horseradish cream, sorrel sauce, Granny Smith apple, smoked eel and herring roe	
LANGOUSTINE	18
with tomato water, grapes, fennel creme and langoustine tartare	
NORTH SEA CRAB	14,5
with bisque foam, roasted corn and kaffir lime	
BEEF TARTARE	15,5
with egg yolk, capers, cornichons, dried oyster, and breadcrumbs	
SALT BAKED BEETS	13
with hangop, puffed buckwheat and sea lavender	

MAIN COURSE

DUCKBREAST	28
grilled, with cauliflower, hokkaido-cream and portjus	
PULPO	26,5
red wine poached octopus, with antiboise and potato foam	
POUSSIN Á LA CANTINE	26
with jus de poulet, lime and garlic confit and smoked butter	
MUSHROOM BOURGUIGNON	23,5
in puff pastry, with mushroom melange, sour onion, baby potatoes	
DRY AGED CÔTE DE BOEUF (2 pers)	87
with sauce Bordelaise, a salad, and fries	
MONKFISH MEUNIÈRE (2 pers)	84
pan-fried in butter, served with saffron risotto and radicchio with orange dressing	

SIDES

FRIES with mayonnaise	5
LITTLE GEM with lemon vinaigrette	4,5
SEASONAL VEGETABLES	6

DESSERT

PROFITEROLE	13
served with grilled vanilla cream, vanilla ice cream with hazelnut praline, and finished with chocolate sauce	
MANDARIN	13
poached in sake with shiso leaves, served with mandarin-cream and jelly	
PAIN PERDU	13
with sourdough, miso caramel and fermented blueberry	
CHEESE	14,5
a selection of three cheeses	
ESPRESSO MARTINI	12,5

CANTINE

DE CARON

3-course 47

STARTER

ROASTED LEEK

with n'duja spice, chive oil, smoked almonds and romesco

BEEF TARTARE

with egg yolk, capers, cornichons, dried oyster, and breadcrumbs

MAIN COURSE

MUSHROOM BOURGUIGNON

with mushroom melange, sour onion, baby potatoes and puff pastry

PULPO

red wine poached octopus,
with antiboise and potato foam

POUSSIN À LA CANTINE

with jus de poulet, lime and garlic confit and smoked butter

DRY AGED CÔTE DE BOEUF (2 pers)

with sauce Bordelaise, a salad, and fries

supplement 18 p.p.

MONKFISH MEUNIÈRE (2 pers)

pan-fried in butter, served with saffron risotto and radicchio with orange dressing

supplement 16,5 p.p

DESSERT

PROFITEROLE

served with grilled vanilla cream, vanilla ice cream with hazelnut praline,
and finished with chocolate sauce

PAIN PERDU

with sourdough, miso caramel and fermented blueberry