

CANTINE

DE CARON

THE BAR

ST. CAMELOT oyster with lemon and shallot vinaigrette	4,5
CHARCUTERIE with pickled vegetables	16
SOURDOUGH with butter of the day	6,5
OLIVES "Bella di Cerignola" from Fratepietro	6,5
DUCK RILLETTES with cognac and orange peel	11,5

STARTER

SALT-BAKED BEETROOT	14,5
with pickled pear, goat cheese and Swiss chard	
SMOKED CELERIAC	13,5
with celeriac purée, vegetable demi-glace and garlic oil	
SCALLOPS	14,5
with koji water, langoustine oil and chervil	
CORN VELOUTÉ	14,5
with crayfish, baby corn and sourdough	
RAVIOLO	16
filled with duck ragout, comté bechamél and ragout jus	
BEEF TARTARE	14,5
with cornichons, dried oyster, cured egg yolk and sourdough	

MAIN COURSE

POINTED CABBAGE	23,5
with artichoke cream, black garlic and sauerkraut beurre blanc	
SKATE WING	26,5
with fennel salad, razor clam beurre blanc and roasted cauliflower	
POUSSIN Á LA CANTINE	26,5
with burnt paprika chicken jus and caramelised celeriac butter	
BEEF CHEEKS	27,5
with potato mousseline, carrot and jus de veau	
DRY AGED CÔTE DE BOEUF (2 pers)	87
with sauce Bordelaise, little gem and frites	
CATCH OF THE DAY (2 pers)	84
pan-fried in butter, served with saffron risotto and radicchio with orange dressing	

SIDES

FRITES with mayonnaise	6
LITTLE GEM with lemon vinaigrette	5
SEASONAL VEGETABLES	7

DESSERTS

PROFITEROLE	13
served with grilled vanilla cream, hazelnut praline and finished with chocolate sauce	
TARTE TATIN	13
with caramelized apple, crème fraîche ice cream, and puff pastry	
SEMIFREDDO	13
with burned honey, goat milk and almond tuile	
CHEESE	14,5
a selection of three cheeses	
ESPRESSO MARTINI	13

CANTINE

DE CARON

3-courses 49

STARTER

SALT-BAKED BEETROOT
pickled pear - goat cheese - Swiss chard

SMOKED CELERIAC
celeriac purée - demi-glace - garlic oil

BEEF TARTARE
dried oyster - cured egg yolk - sourdough

MAIN COURSE

POINTED CABBAGE
artichoke cream - black garlic - sauerkraut beurre blanc

SKATE WING
fennel salad - razor clam beurre blanc - roasted cauliflower

POUSSIN À LA CANTINE
burnt paprika chicken jus - caramelised celeriac butter

DRY AGED CÔTE DE BOEUF (2 pers)
little gem - frites - sauce Bordelaise
supplement 18 p.p.

CATCH OF THE DAY (2 pers)
saffron risotto - radicchio - orange dressing
supplement 16,5 p.p

DESSERT

PROFITEROLE
grilled vanilla cream - hazelnut praliné - chocolate sauce

TARTE TATIN
caramelized apple - crème fraîche ice cream - puff pastry

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SIDES

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SEASONAL VEGETABLES	7

During your visit we serve our purified, sustainable mineral and/or sparkling water.
Therefore 3,50 euros per person will be charged on the bill.