

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

CHICORY	14,5
with soubise, hazelnut and apple cider glaze	
WHITE ASPARAGUS	13,5
with shisholeaf, whey foam and black garlic	
HAMACHI	16,5
with barbecued romaine, samphire and sauce of fermented quince and lime	
PRAWN CRUDO	14,5
with horseradish cream, buttermilk and San Marzano tomato	
BEEF TARTARE	15,5
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, bouillabaisse and romanescos	
POUSSIN À 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	
CÔTE DE BOEUF (2 pers)	89
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	6
SEASONAL VEGETABLES	7

DESSERTS

PROFITEROLE	13
served with grilled vanilla cream, hazelnut praline and finished with chocolate sauce	
TARTE TATIN	14
with caramelized apple, crème fraîche ice cream, and puff pastry	
SEA BUCKTHORN SORBET	13
with meringue, blood orange and confit lemon	
PANNA COTTA	13
rum-raisin caramel, almond crumble and cinnamon	
CHEESE	15,5
a selection of three cheeses	
ESPRESSO MARTINI	13

CANTINE

DE CARON

3-courses 49

STARTER

CHICORY

soubise - hazelnut - appelcider glaze

BEEF TARTARE

dried oyster - cured egg yolk - sourdough

MAIN COURSE

POINTED CABBAGE

artichoke cream - black garlic - sauerkraut beurre blanc

SKATE WING

fennel salad - bouillabaisse - romanesco

POUSSIN À LA CANTINE

burnt paprika chicken jus - caramelised celeriac butter

CÔTE DE BOEUF (2 pers)

little gem - frites - sauce Bordelaise

supplement 19 p.p.

CATCH OF THE DAY (2 pers)

saffron risotto - radicchio - orange dressing

supplement 16,5 p.p

DESSERT

PANNA COTTA

rum-raisin caramel - almond crumble - cinnamon

SEA BUCKTHORN SORBET

meringue - blood orange - confit lemon

THE BAR

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

SIDES

FRITES with mayonnaise	6
LITTLE GEM with lemon vinaigrette	6
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.