

Menu du Chef

Langoustine

roasted | beetroot | radish | sea lavender | Chinese dressing

Or

Pumpkin soup

butternut squash | quail egg | chervil | croutons | Shiitake

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“Barberie” duck

roasted | spices | baby carrots | cabbage | polenta

Or

Halibut

grilled | bouillabaisse | mussels | courgette | saffron

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Pineapple

marinated in spices | “beurre noisette” ice cream | white chocolate

Or

Cheese trolley

domestic and foreign cheeses

€ 35.00 p.p.

Matching wine package € 17.50

LaSirène

Starters

Langoustine	18.50
roasted beetroot radish sea lavender Chinese dressing	
Scottish salmon	17.50
smoked balsamic avocado tomatoes goat cheese	
Scallops	19.50
plancha cauliflower capers chorizo raisins	
Duck liver	18.50
terrine iberico ham beef blade sauternes brioche	
Oyster	17.50
“Zeeland” oysters no. 2 traditionally served	

Entremets

Pumpkin soup 12.50
butternut squash | quails egg | chervil | croutons | shiitake

Procini 14.50
ravioli | parmesan cheese | mushroom "tea" | parsley

Main dishes

Halibut 28.50
grilled | bouillabaisse | mussels | courgette | saffron

Cod 28.50
fried | spinach | langoustine jus | artichoke cream | potato

“Barberie” Duck 28.50
roasted | spices | baby carrots | cabbage | polenta

Beef sirloin 29.50
roasted | black garlic | Jerusalem artichoke | onion | mushroom

Desserts

Cheese trolley domestic and foreign cheeses	15.50
Blueberry Ice cream marinated meringue powder cottage cheese	12.50
Pineapple marinated in spices “buerre noisette” ice cream white chocolate	12.50