

Le Sommet

RESTAURANT

SIDE DISHES

Only available with a dish

Puffed eggplant	€ 5
Feta argula salad	€ 5
Sucrene salad with parmesan	€ 5
Cherry tomato with basil marinade	€ 5
Grilled green asparagus	€ 5
Baked young carrot	€ 5
Fresh fries	€ 5
Potato Muslin	€ 5
Baby potatoes with rosemary	€ 5
Supplement fresh truffle	€10

OYSTERS

Gillardeau 6 pcs	€ 30
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APPETIZERS

Persian Caviar

Imperial 10 gram bilinis	€ 55
Black Pearl 10 gram bilinis	€ 35

Beef cannelloni

Green asparagus parmesan supplement fresh truffle € 10	€ 24
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Steak tartaar

Egg yolk truffle vinaigrette supplement fresh truffle € 10	€ 23
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Croquettes of Duroc pig

Mustard mayonnaise	€ 23
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Shrimp croquettes

Armoricaïne sauce	€ 22
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Lobster tail

Basil citrus	€ 28
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Zeeland mussels

Green herbs white wine gravy	€ 23
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Octopus

Carrot ras el hanout	€ 23
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Gamba's Asian style

	€ 32
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Tom kha soup

	€ 18
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Artichoke

Coppa tomato vegetarian possible 	€ 23
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MAIN COURSES

Risotto verde

Spinach straciatella Octopus supplement € 10	€ 28
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Steak tartare

Egg yolk truffle vinaigrette Supplement fresh truffle € 10	€ 32
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Filet pur

Choron sauce	€ 44
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Tomahawk 2 persons

Béarnaise sauce	€ 95
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Lamb fillet

Sage gravy	€ 42
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Picanha

Béarnaise sauce	€ 32
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Guinea fowl

Sage gravy	€ 36
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Dover sole meuniere

	€ 52
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Baked turbot

Béarnaise sauce	€ 44
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Grilled sea bass

Beurre blanc	€ 36
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Lobster tail

Spaghetti creamy tomato	€ 44
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DESSERTS

Cheese

Brioche bread	€ 19
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Sabayon

Montenegro Amaro	€ 14
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Exotic

White chocolate mango	€ 14
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Dame Blanche

Vanilla chocolat	€ 14
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Chocolate mousse

Caramel sea buckthorn	€ 14
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Tartelette

Red fruit sorbet	€ 14
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For groups of 6 persons or more, we serve only the chef's menu