

BAKUS

Bar à vin & caviste

To share

- Goose rillettes **10**
- Truffle gouda **12**
- Cecina de Ternera **13**
- Truffle Tarama **14**
- Roasted Camembert with honey and nuts, country toast **17**
- Truffle croque-monsieur **18**
- Mixed selection of cold cuts and cheese **42**

To start

- Organic farm eggs - mimosa style **9**
- Velouté of the week **10**
- Beetroot hummus revisited with basil **11**
- Smoked salmon, black blinis, lemon-dill cream **19**
- Foie gras, roasted pineapple with spices, Timut pepper **24**

To continue

- Daily's special (only for lunch) **19**
- Camargue red rice with sauteed vegetables Thai styles **18**
- Crunchy green vegetables salad with sesame, burratina **19**
- Morteau sausage with old-fashioned mustard sauce and mashed potatoes **21**
- Half-cooked salmon with miso, sesame and cumin sauce, sauteed vegetables **24**
- Chicken Suprem with morels, yellow wine sauce, basmati rice **26**
- Braised beef cheek, truffled mashed potatoes **28**

To finish

- fruit salad **10**
- Tiramisu **10**
- Cheesecake **10**
- Chocolate mousse **10**
- Gourmet coffee **12** – supp cream, double espresso **+3**
- Selection of cheese **14**