



# LA TABLE

## September 2026 Menu

### Starter

|                                                           |       |
|-----------------------------------------------------------|-------|
| Tomato mille-feuille, ricotta, basil, olives 🍷            | €13.0 |
| Foie gras with cocoa and hazelnuts                        | €14.0 |
| Seared tuna, fresh curd cheese, black garlic, fresh herbs | €14.0 |
| Starter of the day                                        | €13.0 |

### Main Courses

|                                                           |       |
|-----------------------------------------------------------|-------|
| Conchiglie with mushrooms, garlic, and cream 🍷            | €19.0 |
| Chicken supreme, layered confit vegetables, orange coulis | €20.0 |
| Mackerel fillets, confit leeks, lime, and raspberry       | €21.0 |
| Dish of the day                                           | €19.0 |

### Cheese Plate

€6.50

### Desserts 🍷

|                                                        |       |
|--------------------------------------------------------|-------|
| Coconut rocher, strawberries, and orange cream         | €8.00 |
| Roasted figs with Cordes crisp and pistachio ice cream | €9.00 |
| Frozen praline chocolate dessert, lemon meringue       | €10.0 |
| Dessert of the day                                     | €9.00 |

### Lys Menu Starter – Main Course – Dessert

€38.0

### Children's Menu

€12.0

Amuse-bouche  
Minced beef steak, new potatoes  
2 scoops of ice cream

🍷 Vegetarian or vegetarian option available.

The list of allergens is available upon request from our team.

As part of our anti-waste efforts, if you would like to take away what you haven't consumed, please feel free to ask your host (free service).

