



LA TABLE

October 2026 Menu

Starter

Tricolour cauliflower rémoulade, vinaigrette 	€12.0
lemon curry	
Foie gras, cocoa, hazelnuts	€14.0
Pumpkin velouté with porcini mushrooms 	€14.0
Starter of the day	€13.0

Main Courses

Conchiglie with mushrooms, garlic, and cream 	€19.0
Duck breast with dried fruits, honey-glazed sweet potato	€20.0
Sea bass fillet, coconut celery mousseline, green apples	€21.0
Dish of the day	€19.0

<u>Cheese Plate</u>	€6.50
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Desserts

Cocoa tartlet, basil mousse, tarragon	€9.00
Roasted figs with Cordes crisp and pistachio ice cream	€9.00
Tarte Tatin, thick cream, caramel ice cream	€10.0
Dessert of the day	€9.00

<u>Lys Menu Starter</u> – Main Course – Dessert	€38.0
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<u>Children's Menu</u>	€12.0
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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).

