
CHEF'S MENU

ENJOY THE GASTRONOMIC COOKING OF OUR KITCHEN LED BY OUR CHEF MICHEL BUKER IN THEIR WEEKLY CHANGING AND SEASONAL MENU.

SURPRISE MENU:

3 COURSES 45 OR 4 COURSES 55

JRE

NEVER-ENDING PASSION MENU

SCALLOPS CUCUMBER-WATERCRESS • YOGHURT
BLUE MEAT

SPLIT PEAS POMMES "SAVARIN" • LEAK • EEL
APPLE-CELERY

IBERICO CHEEK PEAR • PUMPKIN • CHANTERELLE

VENISON 'ROSSINI' PARSNIP-VANILLA • BRIOCHE
DUCKLIVER • MADEIRA

SUPPL. BLACK TRUFFLE – 15,-

CHEESE CHEESE OUR OWN WAY

"UN DESSERT SANS FROMAGE, EST
UNE BELLE À QUI IL MANQUE UN ŒIL."

BEEETROOT BERGAMOT • MERINGUE • FIVE
SPICES

3 COURSES 55

4 COURSES 62.5

5 COURSES 70

6 COURSES 82.5

PAIRING WINES CHOSEN BY OUR SOMMELIER AT 8.5 PER GLASS

**PAIRING NON-ALCOHOLIC ALTERNATIVES CHOSEN BY OUR
SOMMELIER AT 7.5 PER GLASS**



COLD STARTERS

LINE CAUGHT SEA BASS - 25

OYSTER FOAM • ANCHOVY OIL • WONTON • CRÈME FRAÎCHE

SUPPL. OYSTER – 5,-

DUCKLIVER CYLINDER - 31

APPLE-BALSAMIC • PISTACHIO • PATA NEGRA • BRIOCHE

QUINOA - 23.5



DUKKAH • CAULIFLOWER • KING OYSTER • AVOCADO •
VADOUVAN

ENTREMETS

SEA URCHIN - 26.5

SABAYON • BOTTARGA • SALMON TROUT

NECK OF BEEF - 28

DUCK RILLETTE • CELERIAC • POTATO CRISPS • TONKA BEANS

PUMPKIN GRATIN - 25



COFFEE • ENDIVE-TONKA BEAN • CÉVENNES ONION

MAIN COURSES

MAGRET DE CANARD - 40

RED CABBAGE-QUINCE • POMMES ALLUMETTES • PARSNIP •
MANDARIN

CURED COD - 36

JERUSALEM ARTICHOKE • SEAWEED • LEAK • DUTCH COCKLES

POMMES "RISOTTO" - 28



TRUFFLE • PARMESAN • VITELLOTTE

“ SAVARIN – STYLE ”

PERLE IMPERIAL CAVIAR 50 GR. BLINIS • CRÈME FRAÎCHE	85
LOBSTER TO SHARE DUCKLIVER • CARROT • SAVOY CABBAGE • TRUFFEL BUTTER	75
GRAIN FED TENDERLOIN “ROSSINI” PARSNIP-VANILLA • BRIOCHE • DUCKLIVER • MADEIRA	45
OYSTERS PER PIECE SHALLOT • RED WINE VINEGAR • LEMON	7.5

DESSERTS

SAVARIN’S CHEESE EXPERIENCE - 17,50
CHEESE OUR OWN WAY

”UN DESSERT SANS FROMAGE, EST UNE
BELLE À QUI IL MANQUE UN ŒIL.”

SMOKED RED FRUIT - 15
BLACKBERRIES • CRANBERRY • DADEBREAD • SMOKED HAY •
ÉPOISSES BERTHAUT

THIS DISH IS ALSO POSSIBLE AS A VEGAN DESSERT



SAVARIN’S “TOBLERONE” - 16
CHICHA MORADA • BLACK CORN • MARSHMALLOW • POPCORN

CHEF’S ICE CREAM SECRET - 15
“TWO FLAVOURS, ONE SECRET”

DEAR GUEST,

PLEASE NOTE THAT OUR RESTAURANT CLOSES AT 23:00.
OUR BAR BISTRO L’ENTREE WILL REMAIN OPEN UNTIL 24:00.

KINDEST REGARDS,

TEAM SAVARIN

= VEGAN DISHES