

LA

VOLTA

OYSTERS

Gillardeau N°4 au naturel 3pc./6pc. €18/€36

Gillardeau N°4 poached in butter, shallot & Champagne 3pc./6pc. €21/€41

BITES

Toast with Parma ham & tomato salsa €18

Tuna tataki with wakame salad & ponzu sauce €20

Blinis with sour cream & Royal Belgian Caviar 10g./30g. €45/€115

STARTERS

Caesar salad €21

Burrata with arugula, white aceto & figs €26

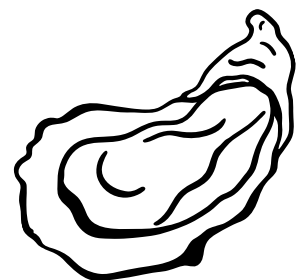
Beef carpaccio with arugula, fresh truffle & truffle dressing €28

Tuna tartar with avocado cream €28

Escargots bourgogne €23

OYSTER O' CLOCK!

Enjoy a glass of Champagne and 3 pc. of
Gillardeau N°4 au naturel.
€35

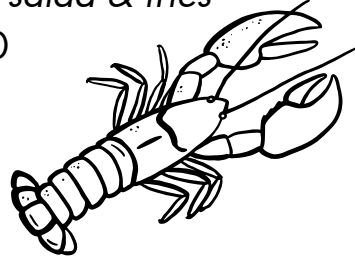


CATCH OF THE DAY

Served with herbs, a fresh salad & fries

½ lobster €30

Lobster €58



MAINS

FRANQ's truffle burger €29

Beef tartare of filet pur with fresh truffle & fries €38

Beef tartare deluxe with fresh truffle, fries & caviar 10g. €85

Tagliata of filet pur from Irish Holstein with mashed potatoes, aceto balsamico sauce, arugula & parmesan €42

Tuscan chicken breast with mushrooms, green beans, truffle & baked potato €29

Lobster tagliatelle €35

Linguine vongole €28

Tagliatelle with fresh truffle €38

Salmon teriyaki with quinoa salad €23

DESSERTS

Pavlova with crème fraîche, red fruits & sorbet €15

Sabayon from prosecco with vanilla ice cream €15

Sgroppino €20

Dame blanche €15

CHEESE BY VAN TRICHT

€8, served per piece:

Blue des Basques - Florence Maritime - Camembert Gaslonde -

Comte Fort St. Antoine 16 months - Herve Vieux Moulin Doux

*Some of our dishes can be made vegetarian. Please inform us of any allergies.

Ingredients can change from time to time.

house of
FRANQ