

# · EVA ·

## STARTERS

Trésors du Large oysters, homemade mignonette	6 ou 12	18/36
Soup of the day and its garnish		9
Candied squash , fior di latte, pickled mushroom, tomato puree, macadamia nuts with honey*		19
Mushroom arancinis, tomato sauce		17
Crab, tobiko mayonnaise, celery, homemade focaccia, cucumber and grapefruit salad, pickled cauliflower		22
Magdalen's Island halibut gravlax, nori, sesame seeds, beet puree, Brussels sprouts, pine nuts, Havre-Vert chioggia beet, crisps		21
Beef tartare, candied bacon, caper-pickle, gray shallot, parmesan, croutons		21

## MAINS

Risotto with squash, parmesan & tarragon, squash confit with nutmeg, pecans, crème fraîche, onion marmalade*		30
Cod confit with olive oil, cauliflower purée, beetroot, green bean, cauliflower with ginger, walnut gremolata*		35
Scallop mousseline agnolotti, eggplant soubise, bacon, zucchini, sage cream sauce, green bean, mini-croutons		33
Fried chicken burger, lettuce, house pickles, smoked paprika mayo with house fries		27
Beef chuck braised in red wine, buttered cabbage, roasted carrot, celery root, confit apple, meat jus		34
Beef tartare, candied bacon, caper-pickle, gray shallot, parmesan, croutons with house fries		31

## EXTRAS

Homemade fries and mayonnaise		8
Magdalen's scallop		4 each
Thick bacon		3,50

## DESSERTS

Bavarian with passion fruit, mascarpone, blueberry jelly, orange, caramel		12
Apple in brioche, salted caramel, compressed apple		12
Brownie, thyme & cardamom cream, homemade jam, peanut & walnut crumble*		12



\*contains nuts