

# Mémoire

DE TUILERIEËN

## Mémoire du goût

*Signature menu*

### HALIBUT

Sorrel \* Potato \* Algae

### NORTH SEA CRAB (\*)

Brioche \* Sourdough \* Vervain

### PATRIDGE (\*\*)

Buttermilk \* Buckwheat \* Fermented Mushroom

### ROUGET BARBET

Bouillabaisse \* Fennel \* Red wine

### WILD DUCK

Celeriac \* Tagates \* Passion Fruit

### BLOOD PEACH

Grape Leaf \* Peach Kernel \* 3 Fountains Red Peach

4 courses \* 95 euro

5 courses \* 120 euro (\*)

6 courses \* 145 euro (\*\*)

Cheese instead of the dessert: 14 euro, Cheese before the dessert: 20 euro

# *A la carte*

## **HALIBUT € 30**

Sorrel \* Potato \* Algae

## **NORTH SEA CRAB € 34**

Brioche \* Sourdough \* Vervain

## **PATRIDGE € 42 / € 65**

Buttermilk \* Buckwheat \* Fermented Mushroom

## **ROUGET BARBET € 39**

Bouillabaisse \* Fennel \* Red wine

## **WILD DUCK € 48**

Celeriac \* Tagates \* Passion Fruit

## **BLOOD PEACH € 20**

Grape Leaf \* Peach Kernel \* 3 Fountains Red Peach

*Prices valid until the end of December 2024*

*We cannot cater for all food intolerances and dietary requirements,*

*Please be sure to mention any food allergies when booking and we will see what is possible.*

*The allergens list is also available on request in the restaurant*