



TRIBU

tribulations bistronomiques...

STARTER

- Mushroom velouté, smoked duck breast 12
- Salmon pie, fish cream 12
- Crumble of butternut squash, pear & parmesan cheese  10

MAIN COURSE

- Rockfish filet, Green cabbage, Roasted onion squash 25
- Pollock, smock chicory cream, tenderstem broccoli, pumpkin 26
- Duck breast fillet, Beer & brown sugar sauce 27
- Honey glazed turnip, Sweet potato, Roasted pear
- Butcher's cut, Pepper sauce, 29
- Homemade French fries, Braised sucrine
- Burger "Carbonnade style" 19
- Homemade French fries, Mesclun
- Fregola Sarda, Cheddar cream, Spinach  17

DESSERT

- Local aged cheese selection 12
- Yogurt - Apple - Kiwi 11
- Yogurt, Kiwi & Granny Smith Apple, Coconut mousse
- Speculoos "Merveilleux" 11
- Pear & Chocolate 11
- Salted butter caramel & milk chocolate ganache, Caramelised pear, Crumble
- Banoffee "à la française" 11
- Chocolate crumble, Banana & caramel sorbet, Banana compote, Caramelised pecan nuts, Dulce de leche
- Glaces & sorbets la boule 3

KID'S MENU (-12Y.O.)

14.90 €

Fruit squash

Bolognese pasta **or** Fish & chips
or Chicken tenders & french fries

French fries **or** pasta **or** seasonal vegetables

Chocolate brownie **or** Fruit salad **or** 2 scoops of ice cream