



**RESTAURANT MENU**  
**September-October 2018**

## › STARTERS

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Octopus carpaccio, green celery and citrus fruit	19 €
Wagyu beef carpaccio, olive oil, parmesan shavings	22 €
Sardines from a 2017 vintage, potato in vinaigrette dressing	21 €
Discovery platter of Spanish charcuterie	24 €
Mimosa 'deviled' egg with crab	18 €
H17 Caesar Salad	17 € / 23 €

## › TARTARS

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Salmon tartar with avocado and radish	22 €
Beef tartar by the knife	23 €

## › PASTA & VEGETABLES

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Pennoni integrale with chickpeas and goat cheese	20 €
Linguine in squid ink, cherry tomato, garlic and calamari	21 €
Zucchini in 3 visions, Tzatziki-style	13 €
Cranberry beans as a stew with mushrooms	16 €

## › SUGGESTIONS & LUNCH OF THE WEEK

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According to seasonal and fresh market products...

## > MEAT

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H17 Burger (200g ground beef, cheddar, BBQ sauce)	19 €
The absolute Bouchée à la Reine (sweetbread, poultry quenelles)	25 €
Frogs' legs in jambonnette and in a ravioli, garlic cream	32 €
Luxembourgish beef fillet	27 €
Breaded sweetbread, onions, Grenobloise sauce (lemon, capers), mashed potatoes	34 €
Rack of lamb, fennel and lemon confit, biscuit of Dauphinois potato	30 €
Whole roasted pigeon, turnip and seasonal mushrooms	32 €

## > FISH

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Colbert whiting, herb butter 'Maître d'Hôtel'	29 €
Monkfish 'kadaïf', cranberry beans with chorizo	31 €
Large prawns, green beans and mango with curry	29 €

## > DESSERTS

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Strawberry tiramisu, Grand Marnier	9 €
Chocolate-raspberry tartlet	9 €
Baileys Opera cake	9 €
Cheesecake with citrus fruit and exotic fruit topping	9 €
Ice cream and sorbets	3 € / scoop