

Brighton
RESTAURANT

Starters

Gooseliver in terrine with Beaufort and basil
Pear, beaufort & Safran chutney

EUR 32



Baked squid, in a chestnut crust
Light mousse of Jerusalem artichoke, pickled bell pepper

EUR 23



Crispy pig leg and sweetbreads
Truffle mayonnaise

EUR 26



Cream of celery and parsnip
Girolles, oil of grilled nuts

EUR 19

Ask our Maître d'hôtel for the ingredients of our dishes in case you are allergic to
certain products.

The composition of the dishes may vary.

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Main courses
Meat dishes

Veal and bacon “Stagionato”
Risotto of parsnip with truffle cream

EUR 34



Candied beef cheek “Parmentier”
Bordelaise

EUR 32



Baked rabbit with white wine
Feuilleté with porcini from Bordeaux

EUR 29



Baked supreme of pigeon and foie gras
Crushed parsley root, juice with coffee

EUR 38

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Main courses
Fish dishes

Breakdown of Lasagne with baby lobster & King Crab
Foam of shell juice

EUR 35



Candied cod with black garlic and olive oil
Potato nuts and Granny Smith

EUR 30



Monkfish and eel, slightly smoked
Creamy bouillon of parsley

EUR 32



Slice of turbot, baked on the bone
Creamy salsify and silver beet

EUR 38

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Desserts

Cheese plate

EUR 15



Cheesecake with spicy mango

EUR 15



Meringue cake with kalamansi and basilicum

EUR 15



Paris brest, the classic

EUR 15



Chocolate and vanilla creation of the chef

EUR 15

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