L'atelier DU SÉLYS
by Arnaud Delvenne

menu LUNCH €27

Monday to Saturday from 12pm to 14pm
One starter and main course depending on the market!

menu KIDS €12

Meatballs & French fries or Spaghetti Bolognese
or a dish from the menu (-5 €)

MENU 3 SERVICES OF YOUR CHOICE: 42€ • CHEF SELECTION: 39€
MENU 5 SERVICES OF THE CHEF: 65€

ENTRÉES

Gray shrimp croquettes ..... 16,00 €
Fried Parsley / Lemon

Beef carpaccio ..... 16,00 €
Arugula / Parmesan / Candied tomatoes

Vitello Tonnato ..... 16,00 €
Tuna sauce / Capres / Romaine

Buflonne Burrata ..... 16,00 €
Tomato / Basil Tartare / Basil Water

PASTA

starter • main course

Pappardelle with ragu ..... 16,00 € • 19,00 €
Beef / Tomato / Parmesan

Linguine with truffle ..... 16,00 € • 19,00 €
Cream / Tartufata / Cep mushroom juice / Chives

Spinach ricotta cannelloni ..... 16,00 € • 19,00 €
Butter / Sage / Cherry Tomatoes

Carbatara Rigatoni ..... 16,00 € • 19,00 €
Guanciale / Pecorino / Egg yolk / Chives

MAIN COURSES

"Meuniere" Soles ..... 26,00 €
Fresh butter / Lemon / Steamed potatoes / Parsley

Ostendaise cod back ..... 26,00 €
Gray shrimp / Muslin / Mash

Grilled Fed Grain Beef Entrecote ..... 26,00 €
Bea or pepper / Fries / Salad

Wohrmann's beer balls ..... 14,00 €
Fries / Salad / Mayonnaise

L'atelier DU SÉLYS by Arnaud Delvenne

SALADS

Salad with bacon ..... 14,00 €
Poached egg / Raspberry vinegar / Cream / Bacon

Caesar ..... 14,00 €
Parmesan / Fried chicken / Croutons

Niçoise ..... 14,00 €
Tuna / Tomatoes / Beans / Egg / Olives

DESSERTS

Ice cream « White Lady » ..... 9,00 €
Vanilla / Chocolate / Whipped cream

Tatin ..... 9,00 €
Apples / Vanilla / Cinnamon

Iced nougat ..... 9,00 €
Dried fruits / Mango / Meringue

Chocolate cake ..... 9,00 €
Chocolate / Streusel / Chantilly

Do you want information about the presence of allergens in our products?
Our manager will gladly inform you!
We draw your attention to the fact that the composition of the products may vary.