



Les entrées

Rillettes de cochon, pain noir et echalotes au thym 179

Pork rillettes and mustard, toasted black bread, shallots jam with tym, red cabbage and raspberry vinegar pickles. [M-H-SU-LØ](#)

Poulpe, betterave et anguille fumée 189

Slow cooking squid leg, beetroots coulis, smoked eel, espelette foam. [M-F-SK-LØ](#)

Salade de foie de volaille 169

Pressed chicken liver cubes, braised salad, edamame, marbled quail eggs, veal stock espuma. [M-H-E-LØ](#)

Soupe de poisson 199

Fish soup, roasted pumpkin's seeds, aromatic herbs and green oil.
[M-LØ-F-H-SU-SK](#)

Entrée du jour

Trust the kitchen team' s inspiration.

Les plats

Souris d'agneau au pain d'épices et citrouille ras-el-hanout 439

Slow cooking lamb stank with mushrooms and parsley, gingerbread crust, pumpkin puree and ras-el-hanout spices. Cooking juice . [M-LØ-H-S-E-SU-SEL](#)

Limande meunière 369

Brandade of limande and mashed potatoes fried balls, garlic, lemon and parsley butter. Lime zests, parsley foam, lime puree.

. [M-H-F-LØ](#)

Poitrine de cochon aux pommes et pomme de terre fondante 389

Slow cooking pork belly, cider caramel, roasted apples, confit potato, calvados espuma and cooking juice. Glazed pakchoi and soja. [M-LØ-SO-SE-SU](#)

Bouillabaisse de L'ardoise 419

Red mullet, cod, haddock and gambas stew. Braised fennel, roasted carrot, saffron, orange and white wine sauce. Roasted potatoes cubes . Espelette aioli and black bread. [M-BL-H-F-SU-SE-LØ](#)

Boeuf braisé, capuccino de truffe, gratin dauphinois 399

Braised beef brisket with coffee, cooking juice and truffle cream. Potatoes gratin, shallots tatin, peas shoots. [SU-M-SE-LØ](#)

Coq au vin 379

Signature dish from L' ardoise. Typical coq au vin, cooked and served in a modern way with potatoes rosas. [M-LØ-SU](#)

Risotto pour tous 349

Risotto is cooked with vegetable stock. Mushrooms, roasted carrot and braised fennel. Aromatic herbs salads.

Plat du jour

Main course of the day, cooked by the kitchen team's inspiration.

Assiette de fromages 229
Assortiment of french cheeses, breads, salad and champagne dressing.
[M-H-SU-SEN](#)

Les desserts

Coeur coulant chocolat et caramel au beurre salé 159
Molten chocolate cake with salted caramel sauce, sarrasin crumble, crème anglaise of lime and green peas, caramelized peas. [M-H-E](#)

Crème brûlée forestiere 169
Served with caramelised apples, sponge cake, blackberry, herbs. [M-H-E](#)

Saint-tropez en hiver 159
Tropezienne cake, verbena mousse, peppermint and olive oil, kiwi sorbet. [M-H-E](#)

Poire d' amour 149
Poached pear in red wine and christmas spices. Red caramel, cherry coulis, madeleine cake. [M-H-E-NØ](#)

Parfait glacé au thé matcha, pruneaux et biscuit sarrasin 169
Matcha tea parfait glacé, soaked in tea prunes, sarrasin biscuit

Cafe gourmand 179

For the kids, everything on the menu is available at half portion

Allergener

SU : Sulfitt, E : Egg, F : Fisk, SE : Sesame, SEL : Selleri, MN : Mandel,
CN : Cashewnøtt, B : Bygg, L : Lupin, H : Hvete (gluten), PE : Peanøtt, SEN : Sennep, HN : Hazelnøtt, M : Melk, SK :
Skalldyr, PN : Pinjekjerner, BL : Beotdyr, SO : Soya, LØ : Løk, NØ : Nøtter