

Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012, and **Clement Courtemanche**, winner of the award Young Talent 2020 of the guide Gault & Millau  
Our dishes can be shared

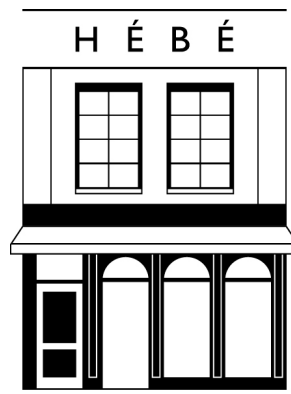
		Price
<u>Starters</u>		
Melon <i>vegan</i>	gazpacho, smoked mint, pine nuts	13
Artichoke <i>vegetarian</i>	salad, certified Lemnos feta, peanuts, raisins	15
Tomato	in a sea-flavored salad, mussels, salicornia, fish eggs	15
Duck	in tataki style, pickled chanterelle mushrooms, pomegranate, radicchio	18
<u>Main dishes</u>		
Chick peas <i>vegan</i>	in falafels, pickled vegetables, marinated cucumbers, tahini sauce	16
Gnocchis <i>vegetarian</i>	grilled, tomato, macerated peppers, tomato sauce with piquillos	16
Sea bream	grilled fillet, zucchinis, lemon confit, sauce vierge	28
Sea bass	roasted fillet, corn cream, chanterelle mushrooms, lime	31
Pollack	roasted fillet, oysters, walnut-sized potatoes, butter sauce	27
Lamb	braised shoulder, chard, apricots, spices-flavoured broth	27
Beef	Grilled Argentinian Angus, sweet onion, black garlic, chimichurri sauce	35
Sides	walnut-sized potatoes or corn cream	7
<u>Cheese and desserts</u>		
Gorgonzola cheese <i>from Laurent Dubois, Meilleur Ouvrier de France</i>	in a light creamy mousse, celery, green apple, pomegranate molasse	15
Carrot cake	caramelized pecan nuts, cream cheese, lime	13
Chocolate	creamy dark chocolate, sesame praline, Jivara Chantilly, black sesame ice cream	14
Strawberries <i>vegan, gluten-free</i>	in a fresh salad, basil, ginger, red fruits sorbet	15
Tasting menu for two <i>55 euros per person</i>	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	110
Tasting menu for three <i>55 euros per person</i>	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	165
Vegetarian menu	1 vegetarian starter + 1 vegetarian main + 1 dessert or cheese	39

If a tasting menu is ordered, all the table is on menus

The list of allergens is available upon request

Prices are in euros and include all taxes and service charge

**Quantities are the same, whether in a dish or in a menu**



### Menu Hébé Gourmet

Entrée, plat, dessert 42€

*Starter, main dish, dessert*

Notre carte est conçue par nos chefs **Michel Portos**, doublement étoilé et Cuisinier de l'Année en 2012, et **Clément Courtemanche**, gagnant du prix Jeune Talent 2020 du guide Gault & Millau

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Entrées <i>Starters</i>	Artichaut en salade, féta AOP de Lemnos, cacahuètes, raisins (végétarien) <i>Artichoke salad, certified Lemnos feta, peanuts, raisins (vegetarian)</i>
	Melon en gaspacho, menthe fumée, pignons de pin (vegan) <i>Melon gazpacho, smoked mint, pine nuts (vegan)</i>
Plats <i>Main dishes</i>	Lieu en filet rôti, huîtres, pomme de terre mitraille, beurre blanc <i>Roasted pollack fillet, oysters, walnut-sized potatoes, butter sauce</i>
	Épaule d'agneau braisée, blettes, abricots, bouillon aux épices <i>Braised lamb shoulder, chard, apricots, spices-flavored broth</i>
Desserts	Chocolat noir crémeux, praliné sésame, chantilly Jivara, glace sésame noir <i>Creamy dark chocolate, sesame praline, Jivara Chantilly, black sesame ice cream</i>
	Carrot cake, pécanes caramélisées, cream cheese, citron vert <i>Carrot cake, caramelized pecan nuts, cream cheese, lime</i>

N'hésitez pas à demander la liste des allergènes à nos serveurs / *The list of allergens is available upon request*

Prix en euros TTC et service compris / *Prices are in euros and include all taxes and service charge*