



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
Starters	
Squash <i>vegan</i>	roasted with Cajun spices, velouté, granola 14
Artichoke <i>vegetarian</i>	salad, certified Lemnos feta, peanuts, dried raisins 15
Sea bream	carpaccio style, beetroot, pomegranate, sumac 15
Foie gras	pan-fried, onions confit, prune, raisins with grapes juice 18
Main dishes	
Chick peas <i>vegan</i>	pasta, fennel, piquillos, basil 18
Risotto <i>vegetarian</i>	of wild mushrooms, Tagete, 'café blanc' 18
Trout	confit, sweet potato, clementine, barberry 26
Cod	roasted fillet, sesame cream, eggplant, broccoli 28
Octopus	grilled with smoked paprika, roasted cauliflower, gremolata 35
Duck	roasted fillet, parsnip puree, smoked pear, soy caramel 24
Beef	Grilled Argentinian Angus, sweet onion, black garlic, chimichurri sauce 35
Sides	roasted cauliflower or sweet potato puree 7
Cheese and desserts	
Tomme de Chartreuse	quince, lime, hazelnut 15
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>	
Carrot cake	caramelized pecan nuts, cream cheese, lime 13
Chocolate	creamy dark chocolate, passion fruit, coconut crumble, passion fruit sorbet 15
Pineapple <i>vegan, gluten-free</i>	roasted with rum, buckwheat, coconut, pineapple sorbet 15
Tasting menu for two 55 euros per person	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts 110
Tasting menu for three 55 euros per person	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