



Menu Héb  Gourmet

Entr e, plat, dessert 42 

Starter, main dish, dessert

Notre carte est con ue par nos chefs **Michel Portos**, doublement  toil  et Cuisinier de l'Ann e en 2012, et **Cl ment Courtemanche**, gagnant du prix Jeune Talent 2020 du guide Gault & Millau

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

Entr�es <i>Starters</i>	Artichaut en salade, f�ta AOP de Lemnos, cacahu�tes, raisins de Corinthe (v�g�tarien) <i>Artichoke salad, certified Lemnos feta, peanuts, dried raisins (vegetarian)</i>
	Courge r�tie aux �pices cajun, velout�, granola (vegan) <i>Roasted squash with Cajun spices, velout�, granola (vegan)</i>
Plats <i>Main dishes</i>	Truite confite, patate douce, cl�mentines, �pine vinette <i>Trout confit, sweet potato, clementine, barberry</i>
	Canette r�tie, pur�e de panais, poire br�l�e, caramel soja <i>Roasted duck, parsnip puree, smoked pear, soy caramel</i>
Desserts	Chocolat noir cr�meux, passion, crumble coco, sorbet passion <i>Creamy dark chocolate, passion fruit, coconut crumble, passion fruit sorbet</i>
	Carrot cake, p�cans caram�lis�es, cream cheese, citron vert <i>Carrot cake, caramelized pecan nuts, cream cheese, lime</i>

N'h sitez pas   demander la liste des allerg nes   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*