



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	
Tomato <i>vegan</i>	15
Radish <i>vegetarian</i>	15
Trout	17
Beef	19
Main dishes	
Eggplant <i>vegan</i>	19
Freekeh <i>vegetarian</i>	20
Coalfish	27
Red tuna	35
Veal	26
Beef	38
Side	7
Cheese and desserts	
Goat cheese	15
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>	
Corn	15
Black chocolate	15
Strawberries <i>vegan, gluten-free</i>	15
Tasting menu for two <i>59 euros per person</i>	118
2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	
Tasting menu for three <i>59 euros per person</i>	177
3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	
Vegetarian menu	45
1 vegetarian starter + 1 vegetarian main + 1 side + 1 dessert or cheese	

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