



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
Tasting menu for three <i>59 euros per person</i>	177
Vegetarian menu	45

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

List of allergens

DISHES	GLUTEN	SHELLFISH	EGGS	GROUND-NUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	LUPIN	SULFITE	MOLLUSC	FISH
Tomato	X						O							
Radish	O					X								
Trout								X						X
Beef			X						X					
Eggplant	O													
Freekeh	X					X	X							
Coalfish	X					X								X
Red tuna														X
Veal										X				
Beef		O				X								
Walnut sized potatoes														
Green salad														
Goat cheese						X								
Corn	O		X			X	X			X				
Black chocolate	X		X	X		X								
Strawberries					X		X							

X : present in the dish

O : present in the dish but can be removed