



Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012 and **Fabien Bourdet**

Our dishes can be shared

STARTERS

		Price
Green asparagus (<i>vegan</i>)	roasted, Kalamata olives, lemon gel	22
Mushrooms (<i>vegetarian</i>)	meurette in an open ravioli, shallot, parsley emulsion	19
Meager	carpaccio, lemon confit, bottarga	23
Beef tongue	confite, lemony coleslaw, chimichurri, potato chips	20

MAIN DISHES

Carrots (<i>vegan</i>)	roasted, dates, grapefruit, chilli ginger carrot sauce	21
Gnocchis (<i>vegetarian</i>)	grilled, butternut sauce, Indian spices, almonds, squash seeds	24
Cod	roasted and coated with yuzu ponzu, baby spring vegetables	31
Turbot	coated with miso, mushroom cream with wakamé, pak choi cabbage	40
Duck	roasted fillet, parsnip puree, smoked pear, caramel of soy sauce	31
Lamb	shoulder confite, chick peas salad, peppers purée	36

<u>SIDE</u>	baby seasonal vegetables or parsnip purée	8
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DESSERTS AND CHEESE

Rice pudding	with orange blossom, milk caramel, dried fruits	16
Pear	roasted with saffron, hot chocolate with star anise, yoghurt ice cream	16
Tapioca (<i>vegan, gluten-free</i>)	with coconut milk, mango salad, passion fruit sorbet	16
Comté & Goat cheese	with squash jam, raisins with verjus <i>(Cheese from Laurent Dubois, Meilleur Ouvrier de France)</i>	17

Tasting menu for two 130 euros	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	65 euros per person
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Tasting menu for three 195 euros	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	65 euros per person
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Vegetarian /Vegan menu	1 veg starter + 1 veg main + 1 side + 1 dessert or cheese	53€
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If a tasting menu is ordered, all the table is on menus. Quantities are the same, whether in a dish or in a menu.

The list of allergens is available upon request.

Prices are in euros and include all taxes and service charge.

List of allergens

DISHES	GLUTEN	SHELLFISH	EGGS	GROUND-NUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	LUPIN	SULFITE	MOLLUSC	FISH
Green asparagus	0													
Mushrooms	X		X			X						X		
Meager							0							X
Beef tongue						0			X					
Carrot														
Gnocchis	X		X			X	0							
Cod							0 pesto							X
Turbot					0	X				0				X
Duck	0				0	X								
Lamb							0	X						0
Baby seasonal vegetables														
Parsnip purée														
Rice pudding						X	0							
Pear	0					X								
Tapioca														
Comté & Chèvre						X								

X : present in the dish

0 : present in the dish but can be removed