



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
Turnip ( <i>vegetarian</i> )	in different textures, radish, ricotta, tarragon, walnut, orange reduction	20
Meager	carpaccio, lemon confit, bottarga	23
Pork trotter	roasted, fried soft boiled egg, piquillos coulis, Xérès jus	20

## MAIN DISHES

Zucchini ( <i>vegan</i> )	in 3 styles, shallot and passion fruit sauce, cashew nut and garlic nougatine	22
Small spelt ( <i>vegetarian</i> )	risotto style, roasted and creamy white asparagus, green anis	27
Cod	roasted and coated with yuzu ponzu, baby spring vegetables	31
Red mullet	roasted, sardine, fennel, broad beans, fish stock with saffron	36
Pigeon	confit and roasted, green peas purée and 'à la française' style, jus	47
Lamb	shoulder confit in a stuffed cabbage style, chick peas salad, peppers purée	36

<u>SIDE</u>	baby seasonal vegetables or green peas purée	8
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## DESSERTS AND CHEESE

Rice pudding	with orange blossom, milk caramel, dried fruits	16
Chocolate	cream, langue de chat biscuit, banana, passion fruit gel	16
Strawberry ( <i>vegan, gluten-free</i> )	in two textures, almond jelly, verbena and thyme syrup, buckwheat	16
Saint-Nectaire & Ossau-Iraty cheese	with rhubarb and yellow wine compote, green strawberries (Cheese from Laurent Dubois, Meilleur Ouvrier de France)	19

Tasting menu for two 134 euros	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	67 euros per person
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Tasting menu for three 201 euros	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	67 euros per person
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Vegetarian /Vegan menu	1 veg starter + 1 veg main + 1 side + 1 dessert or cheese	55€
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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	O			O			O							
Turnip						X	X					X		
Meager							O							X
Pork trotter	X		X					X						
Zucchini							X					X		
Small spelt	X				X	X		X						
Cod					O		O pesto							X
Red mullet	O							X						X
Pigeon	X					X		X						
Lamb							O	X						
Baby seasonal vegetables														
Green peas purée														
Rice pudding						X	O							
Chocolate	O		X			X	O							
Strawberry							X							
Cheese						X	X							

X : present in the dish

O : present in the dish but can be removed