



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
Tomato (<i>vegan</i>)	grilled, smoked tomato cream, garlic confit, basil, croutons	21
Cucumber (<i>vegetarian</i>)	stuffed with tzatziki kalamensi, pistachio pesto, crispy filo, mint	20
Sea bass	tartare, apricot, red onions pickles, spring onion, coriander	23
Veal	carpaccio, labné with garlic and parsley, tomato seasoning, thyme powder	21

MAIN DISHES

Cauliflower (<i>vegan</i>)	grilled, pico de gallo seasoning, corn, piquillos, popcorn, smoked paprika	23
Risotto (<i>vegetarian</i>)	with spinach cream, roasted broccolini, burrata, kefir powder	27
Coalfish	maki style, chard, mushrooms, chanterelles, prunes, Thai broth	30
Octopus	plancha grilled, marinated eggplant, tomato, chorizo, carrot, mizuna	40
Beef	sirloin, potato, mustard cream, cress, liquorice jus	42
Veal	roasted fillet, artichoke in different textures, mussels, shellfish jus	35

<u>SIDE</u>	artichoke or potatoes	8
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DESSERTS AND CHEESE

Cheesecake	destructured, almond crumble, dates, orange blossom ice cream, granita	16
Chocolate	dark cream, chocolate cookie, red fruits, black fruits coulis	16
Peach (<i>vegan, gluten-free</i>)	with buckwheat crumble, crunchy almonds, yuzu sorbet, lavender sauce	16
Fresh goat cheese & sheep	with lettuce, smoked nectarine, chilli jam	19
Tomme with flowers	(Cheese from Laurent Dubois, Meilleur Ouvrier de France)	

Tasting menu for two 138 euros	2 starters + 3 main dishes + 1 dessert or 1 starter + 3 main dishes + 2 desserts	69 euros per person
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Tasting menu for three 207 euros	3 starters + 4 main dishes + 3 desserts or 2 starters + 5 main dishes + 2 desserts	69 euros per person
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Vegetarian /Vegan menu	1 veg starter + 1 veg main + 1 side + 1 dessert or cheese	59€
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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
Tomato	O													
Cucumber	O						X							
Sea bass														X
Veal	O					X		X						
Cauliflower					X		X					X		
Risotto						X	O							
Coalfish						X								X
Octopus						X							X	
Beef						O			X					
Veal													X	
Artichoke														
Potatoes														
Cheesecake	O		X			X	X							
Chocolate	X		X			X								
Peach														
Fresh goat cheese & sheep Tomme with flowers	O					X								

X : present in the dish

O : present in the dish but can be removed