



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

Our dishes can be shared

## STARTERS

		Price
Beetroot ( <i>vegan</i> )	carpaccio, carrot cream, yellow beetroot, walnut, clementine coulis	21
Cucumber ( <i>vegetarian</i> )	stuffed with tzatziki kalamensi, pistachio pesto, crispy filo, mint	20
Sea bass	tartare, mango, red onions pickles, spring onion, coriander	23
Foie gras	scallop, sour pumpkin with cumin, soy caramel, squash seeds	23

## MAIN DISHES

Cauliflower ( <i>vegan</i> )	grilled, pico de gallo seasoning, corn, piquillos, popcorn, smoked paprika	24
Gnocchi ( <i>vegetarian</i> )	fried and crispy, mushrooms, fresh goat cheese, roasted garlic, horseradish	28
Scorpionfish	grilled fillet, mushrooms with squid ink, pomegranate, bouillabaisse style jus	30
Octopus	plancha grilled, marinated eggplant, tomato, chorizo, carrot, mizuna	41
Lamb	roasted saddle, glazed parsnip and lemony mousseline, grapes, full-bodied jus	41
Veal	roasted fillet, artichoke in different textures, mussels, shellfish jus	35

## SIDE

artichoke or parsnip purée	8
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## DESSERTS AND CHEESE

Cheesecake	destructured, almond crumble, dates, orange blossom ice cream	16
Chocolate	crispy puffs, cocoa, dark chocolate cream, citrus fruits, praline, gianduja	16
Apple ( <i>vegan, gluten-free</i> )	confit, dried fruits granola, cranberries, vanilla caramel, yuzu sorbet	16
Sainte Maure goat cheese and Tomme matured with hay	with a homemade compote of smoked pear, watercress, walnut (Cheese from Laurent Dubois, Meilleur Ouvrier de France)	19

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
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
Vegetarian or vegan menu	1 veg starter + 1 veg main + 1 side + 1 dessert or cheese	59€

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
Beetroot							O					O		
Cucumber	O					X	X					X		
Sea bass														X
Foie gras	O				O							O		
Cauliflower					O		O					O		
Gnocchi	X		X			X						X		
Scorpionfish													X	X
Octopus						O							X	
Lamb	O		O			X	O		O			O		
Veal													O	
Artichoke														
Parsnip purée						X						X		
Cheesecake	O					X	O					X		
Chocolate	X		X			X	O					X		
Apple				O			O							
Sainte Maure goat cheese & Tomme matured with hay						X	O					O		

X : present in the dish

O : present in the dish but can be removed, thus heavily impacting the identity of the dish