



Menu Héb  Gourmet 1 entr e + 1 plat + 1 dessert 59 
 1 starter + 1 main dish + 1 dessert

ENTR ES / STARTERS

Concombre (*veg tarien*) farci au tzatziki kalamensi, pesto pistache, tuiles de brick, menthe
Cucumber (vegetarian) *stuffed with tzatziki kalamensi, pistachio pesto, crispy filo, mint*

Betterave (*vegan*) en carpaccio, cr me de carotte, betterave jaune, noix, coulis de cl mentines
Beetroot (vegan) *carpaccio, carrot cream, yellow beetroot, walnut, clementine coulis*

PLATS / MAIN DISHES

Rascasse grill e, champignons   l'encre de seiche, grenade, jus fa on bouillabaisse
Scorpionfish *grilled fillet, mushrooms with squid ink, pomegranate, bouillabaisse style jus*

Veau quasi r ti, d clinaison d'artichauts, moules, jus iod 
Veal *roasted fillet, artichoke in different textures, mussels, shellfish jus*

DESSERTS

Cheesecake d structur , crumble amande, dattes, glace fleur d'oranger
Cheesecake *destructured, almond crumble, dates, orange blossom ice cream*

Chocolat en choux craquelin, cacao, cr meux chocolat noir, agrumes, pralin , gianduja
Chocolate *in crispy puffs, cocoa, dark chocolate cream, citrus fruits, praline, gianduja*