

Cocktails

Aperol Spritz

Aperol, prosecco, soda water

14

Negroni

Gin, Campari, Vermouth.

18

Dry martini

Gin, Vermouth.

18

Citronnade maison

Lemon, mint, sugar.

9

Taxes and services included

Net prices in Euros

Payments accepted : Espèces, Visa, Mastercard, American Express



Starters

Tomato, fig & boquerones	15
Fresh herbs, fig leaf oil, pangrattato	
Paté en croute	18
Guinea fowl, morels, dijon mustard, cornichons, pistachios	
Tuna crudo	18
Espelette vinaigrette, pickled mustard seeds, grilled pepper, fermented onions	
Zucchini flowers	16
Goat's cheese, honey, Espelette pepper, mint, oregano, frozen feta	

Main

Artichokes & Coco beans	32
Coco bean purée & Roman-style artichokes, miso, mizuna, salsa verde, parmesan	
Saddle of Lamb	42
Broccoli, onion, Vadouvan curry sauce, Provençal dukkah	
(Origin Scotland)	
Steak au poivre	48
Rib-eye, peppercorn sauce, garden salad, french fries	
(Origin Ireland)	
Monkfish	44
Le Cagnard's sauce vierge, roasted cherry tomatoes, olives, new potatoes	
(Origin Northeast Atlantic)	

Dessert

Pain perdu	12
Homemade vanilla ice cream, caramel sauce	
Chocolate cake	15
Whipped cream	
Strawberries	10
Herb sorbet, olive oil	
Home made ice cream	6
Home made sorbet	5



Menu du chef

Amuse-bouche

Tuna crudo

Espelette vinaigrette, pickled mustard seeds, grilled pepper, fermented onions

Saddle of lamb

Broccoli, onion, Vadouvan curry sauce, Provençal dukkah

Chocolate cake

Whipped cream

75€

