

STARTER

ESCALOPE OF FOIE GRAS , AND BUTTERNUT

20€

RED TUNA TARTARE, MISO MAYONNAISE, POTATOES CRUMBLE AND ANCHOVY NARDINE

22€

MILANESE RISOTTO

19€

FILET MIGNON OF LAMB IN CARPACCIO AND TOMATO SAUCE VIERGE

17€

FROM THE SEA

SALMON FILET UNILATERAL COOKED, SMALL PEAS IN TWO WAYS AND VIRGIN SAUCE

27€

ROASTED HAKE, CRUNCHY POTATOES AND CHIMICHURRI SAUCE

26€

FROM THE EARTH

SADDLE OF LAMB, GRILLED TOMATO, RED ONIONS COMPOTE AND NAVARIN JUS

30€

LACQUERED FILET OF DUCK, MASHED POTATOES,
SHITAKE MUSHROOM

28€

DESSERTS

FIG'S TART

14€

THE PEBBLE,
LIGHT BAVARIAN CREAM, CHERRY PUREE, MOLTEN HEART CHOCOLATE

12€

GREEN APPLE

14€

HOMEMADE TIRAMISU, AMARENA CHERRY

12€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE

1^{ÈRE} STARTER IN OPTION FOR THE TASTING MENU

RED TUNA TARTARE, MISO MAYONNAISE, POTATOES CRUMBLE AND ANCHOVY NARDINE



STARTER

GNOCCHI BASIL AND ARUGULA SALAD PESTO, GOAT CHEESE



MAIN COURSE

FONDANT BEEF CHEEK, PANIS RED WINE JUICE



DESSERT OF YOUR CHOICE

45€

"TASTING MENU" WITH 4 DISHES IS AVAIBLE AT 65€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAÎTRE D'HÔTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED