

## Starters

Baked Leeks	22
Grilled cream, Dukkah provençale, tarragon	
Paté en croute	18
Guinea fowl, morel mushroom, dijon mustard, cornichons, pistachios	
Beef tartare	20
Confit tomatoes, capers	
(Origin France)	
Zucchini flowers	16
Tempura fried zucchini flowers, herb cream cheese, espelette	

## Main

Cauliflower	34
Cauliflower purée, baked egg, brown butter, fried almonds	
Duck leg confit	35
Cassoulet, merguez, soffritto, white beans	
(Origin France)	
Grilled lamb chops	38
Grilled lamb chops, ratatouille, crispy rosemary potatoes, aioli	
(Origin France)	
Steak au poivre	42
Rib-eye, peppercorn sauce, garden salad, french fries	
(Origin Ireland)	
Catch of the day	42
Escabeche, artichoke barigoule, charred greens	

## Dessert

Pain perdu	15
Homemade vanilla ice cream, caramel sauce	
Chocolate cake	12
Whipped cream	
Home made ice cream	6
Vanilla / Chocolate	
Home made sorbet	5
Blood orange	

## Menu du chef

Amuse-bouche

Baked leeks

Grilled cream, Dukkah provençale, tarragon

Lamb cutlets

Ratatouille, crispy rosemary potatoes, aioli

Chocolate cake

Whipped cream

75€

