



## MENU DE SAISON

Prémises, Starter, Main course, Dessert, Mignardises – 48 €  
(For lunch and dinner)

Starter, Main course ou Main course, Dessert – 39 €  
(Servi le midi hors week-end et jours fériés)

### STARTERS

Perfect egg, cauliflower semolina  
Toasted bread emulsion, green oil

Cod sashimi with sweet potato gnocchi  
Syrup of beetroot and its multicoloured balls, yellow lemon gel

Veal carpaccio with meat juice vinaigrette (SG)  
Comté cheese tuiles, rutabaga condiment, onion, walnuts and chervil,  
mustard ice cream

### MAIN COURSES

Back of lean fish, coral lentil risotto in three flavours (SG)  
Creamy tomato confit and shallots, chives and lemon confit

Iberian pig pluma, five spice sauce (SG)  
Sweet potato mash with vanilla, spinach

Duck breast, plantain sauce and chips (SG)  
Parsnip purée with hazelnut butter

### DESSERTS

Carrot cake from my childhood  
Orange cream, carrots confit with spices, carrot sorbet

Pistachio and raspberry charlotte  
Pistachio sorbet with mint gel

Our Paris Brest  
Caramelized hazelnuts

Lemon “trompe-l’oeil”  
Kosher salt shortbread, lemon sorbet

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED



## MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – 64 €  
(For lunch and dinner)

### STARTERS

Homemade ravioli, brousse and figatelli  
Honey and rosemary emulsion

Peas and asparagus, olive and fennel jam  
Creamy pea soup with lemon



Mille-feuille of snacked octopus with pear chutney  
Maltaise sauce

### MAIN COURSES

Snacked red mullet fillets, coffee foam  
Celery purée, coffee slices



Roasted turbot with orange butter  
Variations of cabbage and orange



Beef fillets a la plancha, spicy veal jus  
Beetroot puffs and salad



### DESSERTS

Carrot cake from my childhood  
Orange cream, carrots confit with spices, carrot sorbet  
chocolate ice cream

Pistachio and raspberry charlotte  
Pistachio sorbet with mint gel

Our Paris Brest  
Caramelized hazelnuts

Lemon “trompe-l’oeil”  
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette  
Fresh fruits



Grand Marnier Soufflé  
Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED.

## Starters

Perfect egg, cauliflower semolina – 18€

Toasted bread emulsion, green oil

Cod sashimi with sweet potato gnocchi – 18€

Syrup of beetroot and its multicoloured balls, yellow lemon gel

Veal carpaccio with meat juice vinaigrette – 18€



Comté cheese tuiles, rutabaga condiment, onion, walnuts and chervil,  
mustard ice cream

Homemade ravioli, brousse and figatelli – 23€

Honey and rosemary emulsion

Peas and asparagus, olive and fennel jam – 23€



Creamy pea soup with lemon

Mille-feuille of snacked octopus with pear chutney – 23€

Maltaise sauce

## Main courses

Back of lean fish, coral lentil risotto in three flavours – 31€



Creamy tomato confit and shallots, chives and lemon confit

Snacked red mullet fillets, coffee foam – 35€



Celery purée, coffee slices

Roasted turbot with orange butter – 38€



Variations of cabbage and orange

Iberian pig pluma, five spice sauce – 30€



Sweet potato mash with vanilla, spinach, and crisps

Duck breast, plantain sauce and chips – 32€



Parsnip purée with hazelnut butter

Beef fillet a la plancha, spicy veal jus – 41€



Beetroot puffs and salad

Sauteed sweetbreads with veal jus – 46 €

Potatoes mousseline and pan-fried mushrooms

## Vegetarian dishes



Raviole, onion and orange compote – 28€  
Topinambour espuma

Spinach risotto – 27€  
Fennel, preserved lemons, parmesan



## Children's Menu 16 €



Fish or Meat from the market  
Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert

## Cheeses and Desserts



Carrot cake from my childhood – 16€  
Orange cream, carrots confit with spices, carrot sorbet  
chocolate ice cream



Pistachio and raspberry charlotte – 16€  
Pistachio sorbet with mint gel

Our Paris Brest – 16€  
Caramelized hazelnuts

Lemon “trompe-l’oeil” – 16€  
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette – 16€  
Fresh fruits



Grand Marnier Soufflé – 18€  
Hot orange preserve, chocolate ice-cream

Selection of French cheeses - 17 €

NET PRICES - TAXES AND SERVICE INCLUDE



Our dishes are « homemade » cooked on site from local products.  
Gluten free (other dishes can also be adapted to be served without gluten).  
The list of allergens that can be found in our dishes, is available.