



## MENU DE SAISON

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

Starter, Main course ou Main course, Dessert – **39 €**  
(Served at lunchtime except on weekends and public holidays)

### 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**

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

### MAIN COURSES

#### **Back of lean fish, coral lentil risotto in three flavours**

Creamy tomato confit and shallots, chives and lemon confit

#### **Iberian pig pluma, five spice sauce**

Sweet potato mash with vanilla, spinach

#### **Duck breast, plantain sauce and chips**

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 €**



## 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

# À LA CARTE

## 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 €**



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.

OUR DISHES ARE « HOMEMADE » COOKED ON SITE FROM LOCAL PRODUCTS

NET PRICES - TAXES AND SERVICE INCLUDED