







<i>Menu Carte Blanche - 7 courses</i> (Available until 9:00 p.m)	90
<i>Food and beverages pairing</i>	60

## *À la carte*



### *Starters*

Consommé of smoked bacon / Morteau sausages / Paimpol coco beans / Broad beans	15
Burrata / Peas / Strawberry / Pistachio / Mint 	15
Green asparagus / Bear garlic / Manchego / Pine nuts / Kalamata olives	16
Black mullet gravelax / Tandoori / Coconut milk broth / Green mango / Trout egg 	17
Cappelletti feta-ricotta / Prawns / Piquillo coulis / Lemon confit / Cashew nuts	18

### *Mains*

Sweet potato gnocchi / Watercress cream / Sage sauce / Kumquat / Caramelized walnut	26
Falafels / Hummus / Shallot compote / Black garlic / Pomegranate  	26
Cuttlefish tempura / White asparagus / Corn / Piccallili condiment / Black butter 	31
Veal quasi / Kimchi / Red cabbage / Ajo blanco / Veal juice	31
Snacked scallops / Flamenco Treviso / XO sauce / Oyster mushroom / Red curry white butter 	38
Dry aged rib eye / Roasted butternut / Pepper sauce / Braised baby lettuce / Barbecue marinade / <i>To share for 2 (500g)</i>	80

### *Desserts*

Tourteau fromager / Fresh goat's cheese / Roasted lemon / Clementine	12
Cacao madeleine cookie / Guanaja ganache / Olive oil / Lavender / Vanilla ice cream	12
Praline chou / Carrot / Hazelnut / Ribot milk whipped cream	12
Honey siphon / Pear sorbet / Honey tuile / Lippia Dulcis / Crumble 	12
Almond financier / Coffee cream / Date / Pomegranate / White coffee ice cream 	12

*Price in € including vat & service.*

*A full detailed allergens list is available on request.*

 *gluten-free*

 *vegan*