




Menus

Starter / Main or Main / Dessert	36
Starter / Main / Dessert	42



Starters

Farmhouse terrine / Beetroot condiment	14
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 (+ 2€) 	17

Mains

This week's suggestion	27
Sweet potato gnocchi / Watercress cream / Sage sauce / Kumquat / Caramelized walnuts	26
Cuttlefish tempura / White asparagus / Corn / Piccallili condiment / Black butter (+2€) 	31
Veal quasi / Kimchi / Red cabbage / Ajo blanco / Veal juice (+ 2€)	31

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*