

Menus

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

Starters

Farmhouse terrine / Piccalilli 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
Fregola sarda / Artichokes / Salsa verde / Mimolette cheese / Barigoule emulsion	27
Cuttlefish tempura / White asparagus / Corn / Piccalilli condiment / Black butter (+2€) ☯	31
Duckling fillet / Broccoli purée / Broccoletti / Hazelnut / Butter milk / Poultry juice(+2€) ☯	31

Desserts

Tourteau fromager / Fresh goat's cheese / Roasted lemon / Clementine	12
Cacao madeleine cake / Guanaja ganache / Olive oil / Lavender / Vanilla ice cream	12
Tonka iced parfait / Strawberry / Shortbread / Elderflower / Lime	12
Honey siphon / Pear sorbet / Honey tuile / Lippia Dulcis / Crumble ☯	12
Kiwifruit savarin / Mint sorbet / Kumquat / Yellow and green kiwifruit / Chartreuse flambé syrup	12

Price in € including vat & service.

A full detailed allergens list is available on request.

☯ gluten-free

☯ vegan