

Apéritif

Brie fumé et pané, ketchup de betterave 9 🌱
Smoked and breaded brie cheese, beetroot ketchup

Assiettes / Plates

Poitrine de porc Ibaïama (90gr), tamarin, tsukemono de concombre 17
Ibaïama pork belly, tamarind, cucumber tsukemono

Ceviche de dorade (65gr), leche de tigre, pickles d'oignons 16
Sea bream ceviche, leche de tigre, onions pickles

Demi magret de canard de la ferme de Phalange, sauce orange, purée de patate douce 20
Half duck breast from the Phalange farm, orange sauce, sweet potatoe puree

Thon snacké (70gr), croustillant de pomme de terre, sauce putanesca 18
Seared tuna, crusty potatoe, putanesca sauce

Ravioles d'artichauts, consommé de tomate fermentée 16 🌱
Artichokes raviolis, fermented tomato broth

Oeuf mollet, crème de parmesan 13 🌱
Soft-boiled egg, parmesan cheese cream

Desserts

Fromages de chez Deruelle 11 🌱
Cheeses from Deruelle cheese shop

Coulant chocolat et glace praliné 12
Chocolate lava cake and praline ice cream

Chou, crème mascarpone, pistache, fraise, sorbet citron-basilic 11
Chou pastry, mascarpone cream, pistachio, strawberry, lemon-basil sorbet

Brioche perdue, rhubarbe pochée, glace vanille, noisettes, caramel 11
French toast, poched rhubarb, vanille ice cream, hazelnuts, caramel

Végétarien 🌱



Toutes nos viandes proviennent du Sud-ouest/All of our meats are from South West area

En cas d'allergies, demandez-nous la carte des allergènes/In case of allergies, please ask for our allergens menu

Formule

3 assiettes - 39/pers.
(pour l'ensemble de la table)

Oeuf mollet parmesan
Porc Ibaïama
Brioche perdue

Accord mets/vins 22- 3 verres

Set menu

3 plates - 39/person
(for the whole table only)

Soft-boiled egg
Ibaïama pork belly
French toast

Wine pairing 22 - 3 glasses