

Seasonal Menu

~Starters~

Foie gras /seasonal chutney / toasted bread (+4€)

Candied celery, parsley pesto, hazelnuts, turmeric celery milk

Crabmeat in a vegetable ravioli with beetroots, horseradish and lemon oil, arugula

Shiitake and squash, confit egg yolk, yakitori-style mushroom toasts, onion

~Mains~

Beef fillet, burnt squash purée, gnocchi, chips and beef jus with bone marrow (+4€)

Duck breast (pink), corn cream and grilled corn, red currants, duck jus and chili

Fish fillet from the fish market / eggplant caviar with miso / confit fennel with olive oil and walnut oil sabayon

Cod, bulgur, preserved lemon, charred broccolini, creamy salmon egg broth

~Cheese~

Our cheese selection matured platter (+12€)

Crispy tartlet / Sainte Maure de Touraine / yuzu / snow peas / sesame Kimchi (+12€)

~Desserts~

Chocolate, avocado, kumquat

Figs, pistachio, frozen yogurt, vanilla meringue

Red berries, kampot pepper, strawberry sorbet, coconut crunch and mousse

€21 Selection of 3 wines (starter, main course, dessert) 8cl glasses

€28 Selection of 4 wines (starter, main course, cheese, dessert) 8cl glasses