



HAND MADE

CHANTECLER'S MENU

STARTERS

- Sea bass ceviche, raspberry, grapefruit, purple shiso and crispy rice tuile. **15€**
- Melon soup, Serrano ham, burrata, basil oil and Port gel. **13€**
- Pressed beef with black garlic, courgette caviar, summer vegetable salsa and rich beef jus. **13€**

DISHES

- Irish ribeye, glazed aubergine, confit peppers, Trapper's spice blend and reduced jus. **31€**
- Sea bream fillet, green beans with clams, steamed Rattes potatoes and briny beurre blanc **26€**
- Confit pork belly, Pont-Neuf potatoes, homemade ketchup and roasted vine tomatoes **24€**
- Chef's suggestion. **22€**

DESSERTS

- Coconut and lime financier. **12€**
- Almond tuile, tonka bean and red berries. **12€**
- Chocolate brownie, cornflake crème anglaise, caramel and popcorn. **12€**
- Chef's suggestion.
- Plate of cheese

With your cheese, we propose you a glass of
Rivesaltes - Parce Frère "Soierie de Rivesaltes" 8cl



DISCOVERY MENU

(ONLY IN THE EVENING)

CHEF THÉO OFFERS YOU A SURPRISE MENU CREATED TO THE
RHYTHM OF THE SEASONS AND HIS DESIRES

2 Entries

1 Dish *

1 Dessert

Menu excluding
drinks

-48€-

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Menu with
food & wine
agreement

- 63€ -

(3 glasses of wine)

Menu served for the entire table

