

Menu of the moment

Starter + main course + cheese or dessert - 55 €

Starters

Terrine of foie gras with bresaola, pomegranate and Brazil nut

Roasted Provençal asparagus, picanha beef pastrami,
waffle, mustard ice cream

* Amberjack sashimi, samphire and puffed rice, Pata Negra Bellota ham,
tosazu jelly

Main courses

Roasted Iberian pork fillet and foie gras «Wellington»,
seaweed, shiitake mushroom

* Grilled squid stuffed with olive and sun-dried tomato,
black rice risotto, « leche de tigre » and bottarga

* Pan-seared lamb fillet and sweetbreads,
black garlic panisse, hummus, Malabar pepper sauce

* Trout fillet, smocked and flame-seared, sesame spinach,
creamy Umeshu jus, trout roe

Cheese or Desserts

* Cheese assortment

Aix-Brest (puff pastry with Calisson cream), Amaretto ice cream

Raspberry bavarian, chocolate mousse

* Passion fruit cheesecake with cashew nut, clementine
and mango-passion fruit ice cream

A la carte

Larger portions

Starters

Terrine of foie gras with bresaola, pomegranate and Brazil nut - 23€

Roasted Provençal asparagus, picanha beef pastrami,
waffle, mustard ice cream - 19€

* Amberjack sashimi, samphire and puffed rice, Pata Negra Bellota ham,
tosazu jelly - 23€

Main courses

Roasted Iberian pork fillet and foie gras «Wellington»,
seaweed, shiitake mushroom, - 34€

* Grilled squid stuffed with olive and sun-dried tomatoes,
black rice risotto, « leche de tigre » and bottarga - 32€

* Pan-seared lamb fillet and sweetbreads,
black garlic panisse, hummus, Malabar pepper sauce - 35€

* Trout fillet, smocked and flame-seared, sesame spinach,
creamy Umeshu jus, trout roe - 33€

Cheese or Desserts - 14€

* gluten-free

Meats provenance:
France/Germany/Spain