

Menu



Menu: Starter, Main course or Main Course, Dessert 29€

Menu: Starter and Main course and Dessert 38€

Main course 21€

STARTER 9€

- > Beef tartare, candied egg yolk and lemon ginger sorbet (2,8)
- > Trout, condiment, and mint cucumber gel (6)
- > Puree and condiment of peas, gel and ice cream strawberry and wasabi and fresh strawberries "veggie" (8)

MAIN COURSE 21€

- > Pork, leeks, leek salad dressing, and kiwi
- > Fish according to arrival, artichoke puree, artichoke plum condiment and coulis and roast of plums (6)
- > Polenta arugula, variation of tomatoes and arugula pesto "veggie" (3,4)

Extra fries cheddar cheese and crispy onion 3.50€

DESSERTS 9€

- > Dacquoise cocoa, chocolate ganache, candied fennel, and licorice cream (1,2,3,4)
- > Roasted apricot, toast and gingerbread emulsion, and honey ice cream (1,2,3)
- > Plate of three cheeses (3)



TO AVOID WASTE BREAD IS SERVED ONLY ON REQUEST.

ALLERGENE: 1 Gluten / 2 Œufs / 3 Lactose / 4 Fruits à Coques / 5 Arachides
6 Poisson / 7 Céleri / 8 Soja / 11 graines de sésame 14 Mollusques Coquillages
Notre Cuisines Manipulant l'ensemble des allergènes, des traces de soja peuvent être présentes

Please excuse me I don't speak english

OCTOPUS

STARTER

- > Crispy Octopus, White Cabbage and black garlic Mayonnaise **13€**
(1,2,3,4,5,6,14)
- > Marinated octopus, red fruits, and wakame ice cream **13€**
(6,14)
- > Octopus flamed with anise, tomatoes in texture **14€**
(2,6,14)
- > Octopus in cocoa tempura, textured celery, grapes, and spicy juice **13€**
(1,2,6,14)
- > Ramen Octopus **14€**
(octopus, noodles, pea, pig, candied egg yolk
(1,2,14)

MAIN COURSE ALONE

- > Grilled Octopus, Seasonal vegetables 31€

Menus

6 services
only in the evening and
Saturday and Sunday noon

For the whole table (price per person)

> *Menu in 6 Services composed of 4 salty and 2 sweet dishes* **65€**

> *Menu Octonaute 6 Services composed 5 octopus and 1 dessert* **65€**



Our products are mainly organic and local