

Menu Découverte

60€

Choose

1 starter, 1 Main , 1 Dessert

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Menu Symphonie

70€

*Choose 1 of the 2 starters,
Get the Fish & Meat courses,
Choose 1 of the 2 desserts*

.....

Menu Virtuose

85€

(Served for the entire table)

6 course-tasting menu

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Cheese in addition if desired

12€

Selection from « Chez Dadou »

Starters

Ikejime Red Tuna ‘Aburi’ style,
*Aioli, fish eggs, mizuna salad with
a sesame dressing*

ou

Pan fried Duck Foie Gras,
*‘Perfect’ egg yolk, mish-mash of
mushrooms, Bellota ham,
butternut velouté*

Main Courses

Roasted fillet of Turbot,
*Pig’s feet, cauliflower, tempura
of bimi, ponzu pearls,
Citrus creamy sauce*

ou

Grilled Galician Beef fillet,
*Potato, carrot, turnip, grape and
chestnut, onion condiment
with miso, meat jus with
soy sauce*

Cheese

**A selection of matured cheese
from « chez Dadou »**
Toasted bread & jam

Desserts

Apple,
*Compote, sablé biscuit,
caramel ice cream, grape*

ou

Chocolate,
*Ice parfait with praliné and yuzu,
chocolate biscuit, figs and
blueberries*

*Nets Prices, Service and 10% VAT included –
Meat origin: France & Spain*