

Menu

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

Menu: Starter and Main course and Dessert 38€

Main course 21€

STARTER 9€

- > Tataki duck, peas black sesame ice cream (8)
- > Tuna fish, celery puree, roast and peanut (3,6,14)
- > Stracciatella cheese, candied beetroot and elderberry ice cream "veggie" (3)

MAIN COURSE 21€

- > Veal nut in olive crust, caviar and aubergine roast, condiment olives
- > Fish depending on supply, Fish according to arrival, sweet potato, marinated coulis and peppers (3,6,14)
- > Crispy risotto, green asparagus and portobello in tempura "veggie" (3)

Extra fries cheddar cheese and crispy onion 3.50€

DESSERTS 9€

- > financier basil, rhubarb and fresh strawberries and basil strawberry ice cream (1,2,3,4,5)
- > Candied white asparagus, streusel cocoa, praline and pistachio caramel and cocoa ice cream (1,2,3,4,5)
- > 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 **12€**
- > Marinated octopus, radish and kombu ice cream **12€**

- > Smoked octopus black pearl, tofu, condiment, and black curry mayonnaise **13€**
- > Octopus in Tempura of chicory, braised endive and spicy juice **13€**

- > Octopus carbonade
(octopus, beef, carrots, onions and beer juice) **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