



À la carte

● COUVERT Per person

Mustard butter,
roasted Hokkaido pumpkin and miso,
organic bread

● STARTER

CARROT AND SPINACH WAFFLE DUO
Tofu and pepper cream

THE SARDINE
Thin sardine tart, creamy onions

FOIE GRAS
Brioche, fig crisp

**OYSTER MUSHROOMS WITH GARLIC
AND PARSLEY SAUCE**
Chestnut emulsion, perfect egg

● MAIN COURSE

FISH

SOLE MEUNIÈRE 26,00€
Gratin dauphinois, kale

**TURBOT, GREEN RICE STEW,
AND RAZOR CLAMS** 24,00€
Citrus emulsion

SEARED TUNA 20,00€
Port-caramelised figs, mashed potatoes and aioli

AZORES SQUID 19,00€
Wild rice and armorican reduction

2,50€

● MAIN COURSE

MEAT

BEEF STEW 22,00€
Xerém, baby carrot glaze

DUCK BREAST 20,50€
Gnocchi, goat cheese and Port reduction

VEGETARIAN

BEETROOT MEDALLION AND JUS 18,00€
Creamy celery and glacé daikon

● DESSERT

DÉLICE CHOCO-CAFÉ 9,00€
Chocolate-coffee ganache mousse and crunchy
praline

CARAMEL AND APPLE SABLÉ 7,00€

BAKED ALASKA 7,50€
Vanilla ice cream, flambéed meringue with
Grand Marnier

**FRENCH RAW MILK SOFT CHEESE
WITH QUINCE AND ANISE DUO** 8,00€
Cow or goat depending on delivery

CHOOSE YOUR **STARTER**, **MAIN COURSE** AND **DESSERT** FROM THE
SELECTION OF DISHES AND CREATE YOUR OWN MENU
FOR **38.00 €**.