

DINNER



EVENING MENU

STARTER + MAIN COURSE + DESSERT

39€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE* + DESSERT

43€/person *excluding supplements*

OUR STARTERS

A LA CARTE

Runny egg / Smoked potato mousse / Comté cheese and Nduja / Croutons	12€
Grilled leeks / Smoked citrus gel / Grenade / Feta	12€
Squash caneloni / Porcini mushrooms / Coffee emulsion / Hazelnuts (+2€)	14€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Roasted salsify/ Stracciatella / Pecorino / Canded egg york / Wild rice	19€
BBQ Pork mignon / Rosemary / Potatoes / Red peper / Shitake	22€
BBQ Trout / Golden ball turnip / Dill beurre blanc / Trout egg (+3€)	24€

OUR DESSERTS

Fig / Goat milk and cheese / Pine nut praline / Honey	12€
Caramel iced parfait / Mirabelle plum pickles / Fermented plums / Cereals	12€
Pear / Flexible Xoco** chocolate 70% ganache / Voatsiperifery pepper (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	11€

*2 pieces of cheese

**Xoco is an exceptional 100% traceable chocolate.

