

DINNER



EVENING MENU

STARTER + MAIN COURSE + DESSERT

41€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE* + DESSERT

46€/person *excluding supplements*

OUR STARTERS

A LA CARTE

Runny egg / Smoked potato mousse / Comté cheese and Nduja / Croutons	12€
White radish pickles / Goat cheese / Szechuan pear / BBQ Beetroot	12€
Toasted bread gnocchi / Sausage / Scamorza / Fried oyster mushrooms (+2€)	14€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Lacquered celery / Black garlic / Shitake / Granny apples / Dried egg yolk	19€
Grilled lean fish / Candied carrots / Citrus / Furikake	22€
Candied beef cheek / Parsley root / Black curry (+3€)	24€

OUR DESSERTS

Crispy pistachio praline / Coconut mousse / Yuzu gel and sorbet	12€
Carot cake / Orange / Lemon / A.C.E juice / Caramelized almonds	12€
Pear / Flexible Xoco** chocolate 70% ganache / Voatsiperifery pepper (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	12€

*2 pieces of cheese

**Xoco is an exceptional 100% traceable chocolate.

