



H a u s s m a n n

MARKET MENU

2 PLACE 44€

3 PLACE 49€

STARTERS

Veal Carpaccio

Rocket Purée, Roasted Tomato Emulsion
& Pickled Shimeji Mushrooms

Red Wine Spice-Poached Quince



Stracciatella, Pistachio Pesto & Basil

Crispy King Prawns

Green Shiso, Citrus Gel & Shellfish Sabayon

MAINS

Slow-Cooked Meagre

Fennel condiment & Basil Oil

Pork Chop

Tender Sweet Potato, Mirabelle Plums &
Mustard Jus

Beaufort-Gratinated Cannelloni



Ricotta, Pumpkin Velouté & Hazelnut,
bread crust

DESSERTS

Selection of Aged Cheeses

Selection of cheeses by Xavier Thuret MOF

Grapefruit Rosette

Grapefruit entremet and crèmeux, whipped
cream and olive oil

€2 will be donated to RoseUp in support of Pink October.

Apple Tatin

Almond Ice Cream & Flaky Brioche,
cinnamon

DRINKS

Purezza Micro Filtered Still/Sparkling 8

Evin - Badoit 10

Chateldon 12

Sodas 8

ARTISANAL DRINKS

Ginger Shot 6

Detox Juice of the Moment 14

Meneau peach iced tea 10

Organic Fig Tree Kombucha "Archipel" 20ml 10



WINES BY THE GLASS

Champagnes :

Perrier Jouët - Grand Brut 21

Perrier Jouët - Brut Rosé 23

Bubbles:

Poiré - Extra Brut - Kalder "bio" 10

Prosecco - Borgo Dei Ciliegi 12

WINES BY THE GLASS UPON REQUEST
(BETWEEN €13 AND €16).

We accept the following payment methods: Visa / Mastercard / Amex / Cash

Net prices in euros, taxes and service included

Origin of meats: Poultry: France / Beef: Germany / Veal: France

List of allergens available upon request