

J.J. Artisan

STARTERS

- * WATERMELON & PEPPERS** 17
Fresh watermelon and peppers with a hint of chili, sorrel, and raspberry
- SEA BREAM CRUDO** 20
Thin slices of sea bream, crunchy fennel, lightly tangy peach dressing
- VEAL TARTARE** 21
Freshly seasoned veal tartare, Parmesan, confit tomatoes
- * TOMATO TATIN**  19
Tatin-style confit tomatoes, creamy burrata, and crispy Parmesan tuile

MAIN COURSES

- * TRUFFLE GNOCCHI**  27
Soft gnocchi, Pecorino Romano cream with truffle, peppers, baby spinach
- * RED GURNARD** 28
Roasted red gurnard fillet, ratatouille-style vegetables, reduced bouillabaisse jus
- RED TUNA TATAKI** 30
Seared red tuna tataki, sesame, crunchy Asian salad, aromatic vinaigrette
- BEEF PICANHA** 32
Grilled beef picanha, Pont-Neuf style potatoes, green aioli
- ROASTED CHICKEN SUPREME** 32
Roasted chicken supreme, seasonal vegetable fricassée, roasting jus
- * CHEF'S SPECIAL** 28

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DESSERTS

- * CHOCOLATE TARTLET**   12
Rich chocolate ganache infused with jasmine, topped with light coffee foam
- SIGNATURE TIRAMISU**  13
Family recipe
- CONFIT APRICOT**   14
Confit apricot, light smoked rosemary cream, fresh fragrant notes
- * GOURMET COFFEE** 12
Selection of homemade petit fours, served with coffee or tea

MENUS

- 2-COURSE MENU** 38
Starter / Main or Main / Dessert
- 3-COURSE MENU** 45
Starter / Main / Dessert
- EXPRESS MENU** 32
Weekly chef's suggestion / Gourmet coffee

Dishes marked with an asterisk (*) are included in set menus.



Avec gluten



Disponible en version végétarienne



Fruits à coque