



STARTERS

Foie gras marinated in Vin Jaune, fig chutney, lemongrass jelly – 25€

Smoked beetroot, fresh cheese and basil – 19€

Smoked haddock, buttermilk infused with herb oil, lemon condiment – 21€

Sea bream crudo, herb condiment and vinegared tomato water – 25€

MAIN COURSES

Pork belly from the Mounts of Cantal – 36€

Candied bell peppers, herb-infused oil and devil sauce

Medium rare veal from Pays de la Loire – 38€

Charred corn in purée and crispy, pine tree gel

Beef chuck cooked like a tataki – 42€

Preserved eggplant, basil pesto and fresh strawberries

Pollock from our coasts, grilled green zucchini – 36€

Black olive tapenade and savory herb

Rockfish with crispy skin – 38€

Shellfish beurre blanc and guanciale, wilted tetragonia and seaweed

DESSERTS

Yannick Colombié's stewed figs – 16€

Grape and red wine sorbet, crunchy pistachio slivers

Strawberries from Thibaut Pique, fennel seed ice cream – 16 €

Olive oil virgin sauce and samphire

Rice pudding with cinnamon seeds, yogurt ice cream, ginger and candied lemon – 14€

Sao Tomé chocolate cake, cocoa paste and puxuri, vanilla ice cream – 18€

Paris-Brest, crunchy praline, caramelized pine nuts, cashews and hazelnuts – 25€

Selection of matured cheeses – 18€

Ice creams & sorbets – 5€ per scoop

Chocolate oat, honey, coffee, ginger yogurt, clove, strawberry



LUNCH MENU

STARTER / DISH OF THE DAY OR DISH OF THE DAY / DESSERT – 45€

STARTER / DISH OF THE DAY / DESSERT – 55€

Paimpol coco beans
Arugula pesto & crispy chorizo

Swordfish tataki, late-season tomatoes
Crispy garlic & fish soup

Damson plums and blueberries compote, crispy biscuit
Chestnut honey & olive oil siphon

ICONIC

Burrata with pesto – 19 €

Black truffle risotto – 24€

Caesar Salad – 26€

Niçoise Salad – 26€

Burger – 28€

French Onion Soup – 24€

Seasonal vegetable soup – 24€

Club Sandwich – 26€

Spaghetti – 25€

All prices are inclusive of tax and service.
Meat and fish of French origin.