



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€

Braised fennel and Granny Smith apple
French peanuts

Gars Daudet guinea fowl
Roasted breast and confit leg, piperade and strong jus

Spiced chocolate cream
Ginger and yogurt sorbet, warm chocolate sauce

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.