



STARTERS

Buckwheat Tartlet - Mature Comté Cheese - Roscoff Onions - Truffles 19€

Beef Tartare - Oyster Leaf - Rye - 24€

Sea Bream - Cucumber - Passion Fruit - 22€

Lobster Ravioli - Jerusalem Artichoke - Parsley - 26 €

Haddock - Beetroot - Caviar - Grec Yogurt - 26 €

MAIN COURSES

Chicken with seeds - Root vegetables - Yacon - Veal jus with coffee - 40€

Roasted Sea Bass - Kabocha squash - Praline - Mikan condiment - 42 €

Risotto - Black Truffle - 24-month Parmesan - Mushrooms - 38€

Dieppe scallops - Parsnip - Watercress - Furikake - 42€

Veal Shank in a Nut Crust - Potato - Chanterelle Mushrooms - 44€

DESSERTS

72% Dark Chocolate - Popcorn Ice Cream - Vegetarian Chili Caramel - 16€

Millefeuille - Pecan Praline - Avocado Honey - Bourbon Vanilla - 16€

Mini William pear - Almond - Citrus fruits - Cinnamon ice cream - 16€

Paris Brest with Pecans, Pine Nuts, Cashews and Hazelnuts - 25€

Matured Cheeses from Alleosse - 18€

Net prices and taxes included
Meat of French origin



LUNCH MENU

Starter / Dish of the Day or Dish of the Day / Dessert - 45€

Starter / Dish of the Day / Dessert - 55€

SEMMAINIER

MONDAY

Veal Milanese - Conchiglioni gratin with ricotta spinach

TUESDAY

Beef Chuck - Carrots - Red Wine Sauce

WEDNESDAY

Forest Ravioli - Prawns - Lobster Bisque

THURSDAY

Confit Lamb - Semolina and Vegetables

FRIDAY

Salmon Filet- Spinach - Mushrooms - Salmon Roe

ICONICS

Burrata - 19€

The Burger - 28€

Vegetable Soup - 24€

Onion Soup - 24€

Caesar Salad - 26€

Club Sandwich - 26€

San Régis Salad - 26€

Spaghetti al Limone - 25€