



APPETIZERS

Hummus, seasoned by yourself **12€**

Camus artichoke, mustard dressing and fresh herbs **12€**

« Fried chicken », cumin mousseline **14€**



SIGNATURES

Braised Octopus, taggiasche olives, lemon and coriander **for 2 pers 36€/ pers**

Milanese-style veal chop, riquette and caper, lime flavoured whipped cream **for 2 pers 33€/ pers**

Soft and crispy pavlova, rose Chantilly cream, thinly sliced melon, melon sorbet **13€**

LE SEMAINIER



STARTERS

Cucumber gaspacho, grilled cucumbers, sheep cheese and mint, juniper berries

Mimosa soft boiled egg, Cantabrie anchovy

Foie gras terrine from the Landes, Timut pepper **suppl. 7€**



MAIN COURSES

Tamaris tomatoes from Patricia Dondaine stuffed with lamb collar

Pork belly confit with fig leaf, fresh, figs

Red tuna from Saint-Jean-de-Luz blazed with armagnac, Timut and Sarawak pepper sauce **suppl. 10€**



DESSERTS

Roasted almonds « mi-cuit », salted caramel

Andoa chocolate mousse flavoured with piment d'Espelette, raw cream

Authentic baba, soaked in armagnac "Darroze" 8 years, Tiramisù cream and Darroze blend coffee ganache **suppl. 5€**

Starter – Main – Dessert **35€**

Starter – Main or Main – Dessert **29€**

BOISSONS

HOT DRINKS

Espresso - Assemblage Hélène Darroze x Le Café Alain Ducasse - Brazil **3,5**

Decafeine - Ethiopie **3,5**

TEA

Genmaicha - Japan **5,5**

*Green Tea, flavor of cereals and roasted rice,
Banacha Leaves Tea*

Kinihira - Rwanda **5,5**

Black Tea from Africa, strong, woody and fruity

Green Tea with Mint leaves **5,5**

Verbena, Lime Tree, Chamomile **5,5**

WINES BY THE GLASS

Champagne Nathalie Falmet Brut Majeur, Côte des Bar, Champagne, France **17**

White wines

Chablis Premier Cru Fourchaume,
Bourgogne, France **11**

Bourboulenc, Grenache Blanc, Clairette,
Roussane, Domaine de la Verrerie,
Provence, France **9**

Chenin Blanc, Domaine de Bellivière,
Loire, France **11**

Red wines

Syrah, Grenache, Les Forots, Côtes du
Rhône, France **10**

Grenache, Syrah, Carignan, Domaine de la
Verrerie, Lubéron, France **8**

Cinsault, Turbigio, Les Vignerons Parisiens,
Vin de France **8**

