



LA CARTE



STARTERS

<i>Mackerel gravlax, tzatziki cucumber, basil</i>	14€
<i>Lamb tartar, sea plant, mature goat's cheese, lamb jus vinaigrette</i>	15€
<i>Cream of langoustine with meadowsweet, flame-battered langoustine, sweet and sour, honey and bacon</i>	18€
<i>Combination of radish, seaweed, beurre blanc, hibiscus kombucha</i>	13€



MAIN COURSES

<i>Roast lobster confit with juniper butter, lobster tomato terrine, poultry and lobster jus</i>	48€
<i>Matured chicken, sardines, aubergine, fresh herbs, chicken sauce</i>	32€
<i>Stuffed pigeon, blackcurrant, farmhouse double cream, pineapple sage, pigeon juice with fermented blackcurrant juice</i>	34€
<i>Chioggia beetroot, rose, cherry, creamy lettuce, sauce bordelaise with vegetable stock</i>	26€



CHEESE

<i>Cheese cart (Fromagerie Caseus)</i>	14€
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DESSERTS

<i>Chocolate Caraïbe, blackcurrant and beet in texture</i>	14€
<i>Cherry and wormwood cola combination</i>	14€
<i>Rhubarb, fermented milk and sage</i>	14€
<i>Roasted apricots, redcurrants and farmhouse cream</i>	14€
<i>Crêpe Suzette</i>	14€

