

- Starters** **Tomatoes / Goat cheese / Anchovy**
Semi dried tomatoes, goat cheese cream & croutons
- Lettuce / Casciotta / Pickled cherries**
Romaine lettuce, Casciotta cheese, pickled onion & pecan
- Egg / Porcini / Brioche / Parmesan**
Soft egg, porcini cream, brioche & parmesan foam
- Cauliflower / Leek / Truffle oil**
Cauliflower soup, leeks, cream & truffle oil
- Salmon / Togarshi / Rice**
Salmon tartar, asian aioli, puffed rice & togarshi
- Sablé / Beetroot / Blueberries**
Sablé Breton, Roquefort cream, blueberries & crème fraîche
- White fish / Avocado / Coriander +12**
White fish tatar, red onion, avocado & coriander
- Pizza** **Parmesan / Mozzarella / Olives 74**
Margarita pizza, mozzarella & olives
- Shrimp / Mozzarella / Coriander 82**
Shrimp pizza, hot peppers, coriander & mozzarella
- Eggplant / Tulum / Zaatar 78**
Pizza eggplant, Tulum cheese, tomatoes & Shata pepper
- Main** **Gnocchi / Shimeji / Champignon 102**
Shimeji, champignon, parmesan & white truffle oil
- Vegetarian dish**
Fresh seasonal ingredients
- Agnolotti / Ricotta / Shrimp 106**
Pasta with ricotta and kale, crab stock, calamari & spinach
- Chicken / Kumquat / Fennel / Shallot 98**
Sous-vide chicken, orange cream, fennel steak & shallot onions
- Salmon / Seaweed / Eggplant / Miso 118**
sous-vide salmon, seaweed crumble & eggplant-miso sauce
- Sea bass / Macadamia nuts / Chard 142**
Grilled Sea-bass, macadamia nut tahini, spiced glaze & yogurt
- Chicken liver / Pumpkin / Onion 88**
Grilled chicken liver, seasonal fruit, pumpkin cream & onion tuile
- Lamb / Spring onion / Potatoes 146**
Slow cooked lamb terrine, spring onion coulis & potato purée
- Sirloin / Shallots / Red wine (250 gr) 152**
Grilled sirloin steak, shallot onions in red wine & potato purée