



# TO SHARE

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## THE DELICATESSEN

Shredded Culatta di Parma and truffled white ham - Taggiasca olive tapenade  
Parmigiano Reggiano PDO - Vegetable pickles - Toasted ciabatta slices - Fresh herb butter.

26

## STARTERS

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### THE SALMON

Crispy strips of smoked salmon - Gravlax sauce - Mustard seed pickles  
Fresh scallions - Red mustard sprouts.

23

### THE FOIE GRAS

Pan-seared foie gras slice - Puff pastry with spinach shoots, mushrooms, and roasted walnuts - Shavings of brown mushrooms with walnut oil - Truffle  
Infused rich jus - Lamb's lettuce sprouts.

24

### THE SCALLOP

Roasted scallops - Celeriac and Comice pear velouté - Pear and Granny Smith apple condiment with grilled hazelnuts - Crunchy celery branches - Comice pear chips.

24

*All our displayed prices are in euros and inclusive of all taxes.*

**ALL OUR DISHES MAY CONTAIN:**

*Cereals containing gluten (e.g., wheat, rye, barley...), crustaceans and products based on crustaceans, eggs and products based on eggs, fish and products based on fish, peanuts and products based on peanuts, soy and products based on soy, milk and products based on milk (including lactose), tree nuts (e.g., almonds, hazelnuts, walnuts...), celery and products based on celery, mustard and products based on mustard, sesame seeds and products based on sesame seeds, sulfur dioxide and sulfites (in certain quantities).*



# FISHING

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## THE COD

38

Peppered and roasted cod loin wrapped in smoked bacon - Caramelized vanilla cauliflower purée - Pan-seared romanesco cabbage with preserved lemon - Red cabbage foam - Kale sprouts.

## THE SEA BASS

39

Roasted sea bass loin with hazelnut oil - Sautéed mini beets - Charred leeks - Iodized emulsion - Crisp Granny Smith apples - Crushed roasted hazelnuts.

## FISHING OF THE DAY

37

Pan-seared catch of the day with lemon-infused oil - Roasted mini fennel and shiitake mushrooms - Casserole of spelt risotto with Parmesan - Aniseed cream.

# THE BUTCHER'S BLOCK

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## THE VEAL SWEETBREAD

39

Crispy sweetbread apple - Salsify roasted with sage butter - Pan-seared mushrooms Jerusalem artichoke foam - Truffled red port cream.

## THE BEEF

41

Roasted French beef fillet - Aligot with tomme cheese flavored with wild garlic Skillet of Swiss chard and baby carrots - Truffle-infused rich jus.

## THE BUTCHER'S PIECE

39

Roasted meat cut - Braised carmines - Crushed roasted walnuts - Heart of little gem lettuce - Casserole of herb-infused baby potatoes - Gorgonzola sauce.

# THE PASTA

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## THE PASTA OF THE MOMENT

35

Mezzi Rigatoni with truffle cream - Pan-seared artichoke hearts - Shavings of aged Parmesan - Grated black winter truffle.



# THE SHARING

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## THE MEAT

*Prices and weights on slate.*

Roasted meat cut according to availability - Truffle-infused rich jus.

## THE FISH

*Prices and weights on slate.*

Whole fish roasted according to availability - Aniseed cream.

*Our sharing cuts are accompanied by three garnishes:*

*Herb-infused baby potatoes*

*Niçoise mixed greens with garlic croutons*

*Seasonal sautéed vegetables*

# NEXT TO

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## SIDES

5

Fresh fries

Niçoise mixed greens salad with garlic croutons

Herb-infused baby potatoes

Seasonal sautéed vegetables

## SAUCES

3

Truffle-infused rich jus

Gorgonzola sauce

Aniseed cream



# CHEESE

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## THE SELECTION

15

Selection of fresh and aged cheeses - Beaufort - Brillat Savarin - Goat cheese  
Accompanied by onion confit - Crispy baguettine with garlic oil - Niçoise mixed greens salad.

# THE DESSERTS

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## THE CHOCOLATE

14

Crunchy coffee and cocoa meringues - Chocolate cream with fleur de sel - Cocoa foam - Viennese biscuit - Bailey's gel - Hazelnut ice cream.

## L'EXOTIC

14

Coconut, vanilla, and passion fruit entremet - Coconut dacquoise - Passion fruit gel  
Coconut shavings - Coconut and passion fruit crumble with sorbet.

## THE PEANUT CHOU

14

Chou pastry filled with caramel/peanut whipped ganache - Caramelized peanuts  
Tonka bean whipped ganache - Salted butter caramel - Milk flower ice cream.

## ICE CREAMS

10

Assortment of 3 ice creams or sorbets of your choice.  
Vanilla whipped cream available upon request.

## THE SHARED MILLE-FEUILLE

19

Caramelized muscovado puff pastry - Pomegranate mousseline - Mix of fresh fruits (apples, pears, pomegranates) - Apple sorbet.