

TO SHARE

Stracciatella, pesto and hazelnuts, Focaccia	9 €
Barbajuans, pastry filled with Swiss chard compote	9 €
Parmesan sablé, black olives cream	8 €
Duck foie gras, seasonal chutney, toasted bread	24 €
Iberian ham plates :	
- Bellota	28 €
- Pata Negra	36 €
Plate of fine Italian cold meats	24 €
Plate of cheese selected by « La ferme d'Alexandre »	26 €

DAILY LUNCH MENU

From Monday to Friday, from 12pm to 2pm

Today's special	28 €
Starter, main course or main course, dessert of the day	39 €
Starter, main course, and dessert of the day	45 €

NEPITA MENU

Served only in the evening

Discovery menu to share in 5 courses	55 €
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Kid's menu

-12 yo	18 €
Pasta (ham or pesto) and ice cream for dessert	

*Tous nos plats sont faits maison. Certains plats peuvent contenir des produits allergènes, cette liste est disponible sur demande.
Viandes et poissons : origine France*

PRIX NET EN EUROS ; TAXES ET SERVICE COMPRIS. CHÈQUES NON ACCEPTÉS

STARTERS

Pumpkin velouté	16 €
Pan-fried foie gras, roasted hazelnuts	
Artichoke to peel	15 €
Scamorza siphon, candied lemon brunoise	
Grilled octopus, chorizo, and candied onions	18 €
Raw sea bream	
Basil oil, citrus fruits, and grapes	17 €
Duck foie gras, seasonal chutney, toasted bread	24 €

MAIN COURSES

Grilled beef sirloin steak, 300g	42 €
Béarnaise siphon and mashed potatoes	
Seared scallops	
Parsnip purée and chips, pink grape vierge, grilled onions, rich jus	30 €
Tagliolini with langoustines	
Reduced bisque with nepita	38 €
Roasted catch of the day with sage and lemon butter, for two	36 €/pers
Choice of two side dishes	
Roasted quail	36 €
Wild mushrooms and baby potatoes, reduced juice	
Butternut and endives	
Butternut puree, grilled endives, pumpkin seed crumble	36 €
Red endive sprouts, reduced vegetable jus	
Homemade fries • Mixed greens salad • Butter sautéed spinach	
Mashed potatoes • Baby potatoes	6 €

DESSERTS

Homemade sorbets and ice creams, wafer, whipped cream	8 €
Chocolate and clementine	10 €
Profiteroles, vanilla ice cream, chocolate sauce with amaretto, pecans	14 €
Hot clafoutis with apples and hazelnuts, vanilla ice cream	12 €
Baba to share, washed down with rum	16 €
Affogato, praline, vanilla ice cream and coffee from Maison Fève	10 €