

TO SHARE

Stracciatella, pesto and hazelnuts, Focaccia	12 €
Barbajuans, pastry filled with Swiss chard compote	9 €
Parmesan sablés, smoked eggplant caviar	8 €
Crispy polenta, Nduja mayonnaise	9 €
Blinis with sea urchin tarama	12 €
Roasted Padròn bell pepper, smoked salt	9 €
Colonnata bacon, focaccia with olive oil	18 €
Plate of cheese selected by « La ferme d’Alexandre »	26 €
Duck foie gras, seasonal chutney, toasted brioche	24 €

DAILY LUNCH MENU

From Monday to Friday, from 12pm to 2pm and Sunday, from 12pm to 2:30pm

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 for the whole table

5 courses degustation menu	55 €
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Kid’s menu

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

STARTERS

Zucchini flowers stuffed with prawns and basil	18 €
Artichoke to peel Scamorza siphon, roasted hazelnuts	15 €
Grilled octopus, watermelon and feta gazpacho	18 €
Pan-fried chanterelles and peas Duck gizzards confit	20 €
Duck foie gras, seasonal chutney, toasted brioche	24 €
Nepita salad Romaine salad, cajou, radish, green beans, tomatoes, halloumi	28 €

MAIN COURSES

Grilled matured beef sirloin steak, 300g Savory salt fries and gorgonzola cream	42 €
Sea bass fillet Fine pea purée with spinach shoots	30 €
Tagliolini with langoustines Reduced bisque with nepita	38 €
Roasted catch of the day with sage and lemon butter, for two Choice of two side dishes	36 €/pers
Roast veal with butter Carpaccio of heirloom tomatoes with fresh herb condiment	36 €
Ravioli with cheese Lightly creamed saffron sauce, textured courgettes	28 €
Homemade fries • Spring mix salad with lemon vinaigrette Crunchy green beans • Heirloom tomato salad	6 €

DESSERTS

Homemade sorbets and ice creams, wafer, whipped cream	8 €
Minute Tiramisu with Piedmont hazelnut praline	12 €
Crunchy meringue, light whipped cream, fresh strawberries and jelly	12 €
Warm Madeleines with olive oil ice cream and wildflower honey	14 €
Blueberry, chocolate and mint tartlet	12 €
Affogato, Sicilian pistachio ice cream Roasted pistachio and coffee from Maison Fève	10 €