

TO SHARE

Parmesan sablés, baba ganoush	9 €
Stracciatella, pesto and hazelnuts, Focaccia	12 €
Barbajuans, pastry filled with Swiss chard compote	9 €
Chickpea hummus, crispy seed crackers	9 €
Roasted figs, fresh goat cheese and honey	16 €
Ham croquettes with herb sauce	9 €
Roasted Padròn bell pepper, smoked salt	9 €
Dried sausages Mayté and Cavazzuti	22 €
Plate of cheese selected by « La ferme d’Alexandre »	26 €
Homemade duck foie gras, seasonal chutney, toasted brioche	24 €

DAILY LUNCH MENU

From Monday to Friday, from 12pm to 2pm

Today’s special	29 €
Starter, main course or main course, dessert of the day	39 €
Starter, main course and dessert of the day	46 €

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

Snails with parsley, parsnip siphon	22 €
Fagottini with cheese and chanterelle mushrooms	18 €
Grilled octopus, carrot variations	18 €
Amberjack crudo, pear and blue meat radish	24 €
Homemade duck foie gras, seasonal chutney, toasted brioche	24 €
Grilled cuttlefish, chorizo and black cabbage	16 €

MAIN COURSES

Grilled beef rib steak, 350g Siphon-made béarnaise sauce, garnish of your choice	44 €
Monkfish cheeks Parsnip purée and emulsion with reduced fumet	32 €

Tagliolini with langoustines Reduced bisque and pesto	38 €
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Roasted catch of the day flavoured with olive oil, for two Choice of two side dishes	36 €/pers
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Low-temperature veal Milanese garnish of your choice	36 €
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Creamy herb risotto Sautéed chanterelles, oyster mushrooms and hedgehog mushrooms	26 €
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Homemade fries • Spring mix salad Spinach • Baby potatoes	6 €
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Sautéed mushrooms	10 €
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DESSERTS

Homemade sorbets and ice creams, wafer, whipped cream	8 €
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Rum baba with pink grapes	16 €
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Raspberry and pistachio millefeuille	12 €
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Warm Madeleines with vanilla ice cream and chocolate sauce	14 €
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Figs, mascarpone and Amaretto crumble	8 €
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Affogato, hazelnut ice cream and coffee from Maison Fève	10 €
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Seasonal fruit salad	10 €
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