

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 €
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

Artichoke hearts, Taleggio cream, winter salad	16 €
Butternut squash soup and smoked duck breast	16 €
Grilled octopus, carrot variations	19 €
Amberjack crudo, pear and blue meat radish	23 €
Homemade duck foie gras, seasonal chutney, toasted brioche	24 €
Duck gizzards, candied salsify and garlic parsley cream	22 €

MAIN COURSES

Grilled beef rib steak, 350g Siphon-made pepper sauce, garnish of your choice	44 €
Seared scallops Parsnip purée, emulsion and samphire condiment	34 €
Tagliolini with langoustines Reduced bisque and pesto	38 €
Roasted catch of the day flavoured with olive oil, for two Choice of two side dishes	36 €/pers
Low-temperature veal Milanese garnish of your choice	36 €
Creamy black garlic risotto Sautéed forest mushrooms	26 €
Homemade fries • Spring mix salad Spinach with brown butter • Baby potatoes	6 €
Sautéed mushrooms	10 €
DESSERTS	
Homemade sorbets and ice creams, wafer, whipped cream	8 €
Rum baba with lemon confit	14 €
Red fruits and pistachio millefeuille	12 €
Chocolate mousse, tonka bean and buckwheat	12 €
Spiced pear with custard	14 €
Affogato, hazelnut ice cream and coffee from Maison Fève	10 €
Seasonal fruit salad	10 €