

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	29 €
Today's special	40 €
Starter, main course or main course, dessert of the day	47 €
Starter, main course and dessert of the day	70 €
NEPITA MENU	
Served only in the evening for the whole table	18 €
Kid's menu -12 yo 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 €
Hot oysters poached in champagne and gratinated with Comté cheese	22 €
Homemade duck foie gras, seasonal chutney, toasted brioche	24 €
Prawns with Colonnata bacon, burnt grapefruit, bisque	24 €
Grilled octopus, lemon chorizo Cream of potato with squid ink	19 €

MAIN COURSES

Beef cheek medallion Mashed potatoes and morels	38 €
Seared scallops Parsnip purée, emulsion and samphire condiment	34 €
Tagliolini with langoustines Reduced bisque and pesto	38 €
Small boat Sole meunière 500g Glazed seasonal vegetables	58 €
Low-temperature veal Milanese garnish of your choice	36 €
Risotto-style barley with red cabbage Blue cheese and walnut siphon	24 €
Homemade fries • Spring mix salad Spinach with brown butter • Mashed potatoes	6 €

DESSERTS

Homemade sorbets and ice creams, wafer, whipped cream	8 €
Rice pudding, crispy tuile, date and lemon condiment	10 €
Profiteroles, vanilla ice cream, whipped cream, chocolate sauce	14 €
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 €