

TO SHARE

Parmesan sablés, artichoke tapenade	9 €
Stracciatella, pesto and hazelnuts, Focaccia	12 €
Barbajuans, pastry filled with Swiss chard compote	9 €
Cerignola olives, fennel taralli and fresh cream	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 foie gras terrine, toasted brioche served with seasonal chutney	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	40 €
Starter, main course and dessert of the day	47 €

Kid's menu

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

Asparagus, egg & bottarga White asparagus, soft-boiled egg and grated bottarga	20 €
Endive, pear & gorgonzola Endive and fresh pear, mustard vinaigrette, gorgonzola and pecan	16 €
Cauliflower velouté flavoured with rosemary, hazelnuts & seared foie gras Seared foie gras, pickled florets and mustard pickles	16 €
Homemade foie gras terrine, toasted brioche Served with seasonal chutney	24 €
Mediterranean tuna tartare, smoked eggplant pulp Tuna tartare, smoked eggplant pulp, crunchy radish, basil and lemon oil	24 €
Grilled octopus, lemon chorizo cream, spring mix salad	24 €

MAIN COURSES

Grilled lamb chops, green asparagus Aioli and rich lamb jus	40 €
Pancetta-wrapped monkfish, Roman-style artichokes Tarragon and nepita emulsion, artichoke chips	36 €
Tagliolini with langoustines Fresh pasta, sautéed langoustines, shellfish bisque and pesto	38 €
Small boat Sole meunière 500g Glazed seasonal vegetables	60 €
Low-temperature veal Milanese Choice of side dish	39 €
Herb fagottini, wild garlic and tomme cheese Herb-filled ravioli, sautéed wild garlic, tomme cheese siphon	24 €
Homemade fries • Sucrine and Treviso salad Spinach with brown butter and roasted hazelnuts	6 €

DESSERTS

Homemade sorbets and ice cream, wafer, whipped cream	8 €
Rice pudding, crispy tuile, date and lemon condiment	10 €
Minute Tiramisu with Piedmont hazelnut praline	12 €
Chocolate fondant, rosemary ice cream	10 €
Kiwi and pineapple pavlova, Timut pepper	10 €
Affogato, vanilla ice cream, nougatine and coffee from Maison Fève	10 €
Citrus tart revisited	12 €
Seasonal fruit salad	10 €