

GRAMMA

APPETIZERS

Jewish-style artichoke, barigoule espuma, Taggiasca olive	- €15 -
Scallop, kohlrabi, horseradish labneh & aquitaine trout roe	- €4 / pièce -
Wagyu cecina	- €19 -
Aquitaine caviar IGP, Maison Sturia	- €60 / 30gr -

STARTERS

Honey-roasted butternut with orange, scamorza, chestnut powder	- €17 -
Pan-seared duck foie gras, chanterelles, toasted pistachio, samphire	- €21 -
Aquitaine caviar, potato mousseline, smoked haddock	- €25 -

MAIN COURSES

Our dishes will be presented on a slate and served with your choice of sides.

EXTRA SIDES

Olive-Wood Smoked Mashed Potatoes	- €8 -
Parsley Mushrooms, Sauternes Sabayon & Crispy Buckwheat	- €8 -



“TERRE-MER” MENU



Let our team guide you through a tasting of our exceptional products.

- €90 per person, minimum of 2 guests -

DESSERTS

Milk in textures, dulce de leche, burnt vanilla	- €12 -
Confit granny apple, feuillantine crunch, samphire, tarragon oil	- €12 -
Royal chocolate, cocoa sauce, aged beef	- €14 -

List of allergens available.