

# MENU



# APPETIZERS

**Cube tapioca** Cacio e Pepe - 9

**Shot huître**, xipister, citron, huile verte - 8  
Supplément caviar - 10

**Gilda** & cervelle de veau frite - 8

**Flatbread tarama** & éperlans frits - 15

# ENTREES

**Tartare de bœuf**, mayonnaise fumée,  
brioche melba - 22

**Barazki de légumes**, ricotta fumée,  
vinaigrette aux noix - 17

**Crudo de truite**, gelée guindillas & olive,  
émulsion citron & thym - 19

# PLATS

**Cochon Rossini**, foie gras, oignon confit,  
jus de volaille - 35

**Barbu**, beurre blanc marinière, radis - 27

**Pleurote frit croustillant**, radicchio  
beurre noisette, ail noir - 22

**Txuleta au feu de bois**, maturée 30 jours -  
Prix à la demande

# ACCOMPAGNEMENTS

**Pommes dauphines**, mayonnaise  
béarnaise - 9

**Salade verte**, sauce ranch fumée - 8

**Asperges vertes** & dukkah - 9

# FROMAGE

**Assiette de fromage** de chez Taka &  
Vermo - 15

# DESSERTS

**Chocolat blanc roussi**, sorbet mangue,  
tuile langue-de-chat, rhum - 14

**Vacherin tonka**, marron, orange  
sanguine - 13

Supplément caviar - 10



# MENU



# APPETIZERS

**Tapioca cube** Cacio e Pepe - 9

**Oyster Shot**, xipister, lemon, green oil - 8  
Caviar supplement - 10

**Gilda** & fried calf's brain - 8

**Flatbread** with tarama & fried smelt - 15

# STARTERS

**Beef tartare**, smoked mayonnaise, melba  
brioche - 22

**Vegetable barazki**, smoked ricotta, walnut  
vinaigrette - 17

**Trout crudo**, guindilla & olive gel, lemon &  
thyme emulsion - 19

# MAINS

**Rossini-style pork**, foie gras, confit onion,  
poultry jus - 35

**Brill**, marinière beurre blanc, radishes - 27

**Crispy fried oyster mushroom**, radicchio  
with brown butter, black garlic - 22

**Wood-fired txuleta**, dry-aged 30 days -  
Price upon request

# SIDES

**Dauphine potatoes**, Béarnaise  
mayonnaise - 9

**Green salad**, smoked ranch dressing - 8

**Green asparagus** & dukkah - 9

# FROMAGE

**Cheese selection** from Taka & Vermo - 15

# DESSERTS

**Toasted white chocolate**, mango  
sorbet, langue-de-chat tuile, rum - 14

**Tonka vacherin**, chestnut, blood  
orange - 13

Caviar supplement - 17



# SOFTS

Filtered water (still / sparkling)   Castalie	2 & 3.5
Mineral water (still / sparkling)   Abatilles	75cl - 7
Kombucha Feuilles de Figuiers & Myrtille	30cl - 9
<b>Daxta x Halo</b>	
Ginger Beer   Fever-Tree	6
Coca-Cola	33cl - 6
Coca-Cola Zero	33cl - 5.5
Jus (Ananas / Pamplemousse / Orange)	25cl - 6.5

HALO

# SIGNATURE COCKTAILS

16

## BOMBER

### **Spicy & Floral**

Lillet Rosé infused with orange, pear liqueur, Espelette pepper liqueur, hibiscus syrup, fig kombucha  
*Vodka or Gin punch upon request (+2€)*

## PARKA

### **Bitter & Herbaceous**

Yuzu liqueur, lychee liqueur, Campari, fennel cordial, lemon  
*Gin punch upon request (+2€)*

## HALOFICATION

### **Nutty & Citrus**

Amaretto liqueur, aperol, cinnamon syrup, orange juice, lime juice

## SUITY

### **Fruity & Sour**

Elderflower, pink Lillet, violet cream, red fruits, lemon, tonic  
*Gin punch upon request (+2€)*

## FEDORA

### **Smoky & Exotic**

Mezcal, mandarin liqueur, agave & vanilla cordial, smoked lapsang tea

## DERBY

### **Herbaceous & Refreshing**

Basil-infused Vermouth, Tío Pepe, lemon, basil cordial, cucumber  
*Gin punch upon request (+2€)*

## BANGSY

### **Sweet & Exotic**

Pineau des Charentes, St-Germain, elderflower liqueur, cointreau, chilled masala chai, honey syrup

# CLASSIC COCKTAILS

15

Old Fashioned  
Whisky Sour  
Vodka Martini  
Negroni  
Spicy Margarita  
Porn Star Martini  
Espresso Martini  
Americano  
Spritz & St Germain

# MOCKTAILS

13

## HOBO

### **Fruity & Sweet**

Apple, lemon, vanilla syrup, orange, pear

## VELVET

### **Refreshing & Herbaceous**

Cucumber, cinnamon syrup, lemon, ginger beer

## VICTOR

### **Gourmand & Sparkling**

Passion fruit, lavender syrup, pineapple juice, Perrier

# BEERS

### **With alcohol**

Blonde draft   GALLIA	25cl – 6, 50cl – 11,5
IPA draft   GALLIA	25cl – 7, 50cl – 11,5
NOAM LAGER	34cl – 11

### **Without Alcohol**

PERONI NASTRO AZZURO	33cl – 8.5
CORONA CERO	33cl – 9.5