

LUNCH

STARTERS

BROCCOLI NORI , dried dates, pistachio	12€
SEA BREAM CEVICHE , Brittany pink onion	23€
ORGANIC BLACK ANGUS BEEF CARPACCIO , crisps potatoes	21€

MAIN COURSE

SEA BASS FISH & CHIPS , Worcestershire sauce, tartare sauce, French fries	25€
SEASONAL RISOTTO	27€
ANGUS BEEF RIB STEAK , sucrine lettuce and French fries	42€

DESSERTS

PARIS MONTMARTRE , hazelnut praline cream, fleur de sel	16€
MADAGASCAR VANILLA CRÈME BRÛLÉE	13€
RED BERRIES SELECTION , with raspberry juice	16€

DINNER

STARTERS

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| PARMESAN SABLE, fresh corn variations, truffle oil cream, arugula, honey—mustard sauce | 16€ |
| GRAVLAX-STYLE MARINATED SEA BREAM, green lentil guacamole, coriander, lime and preserved lemon | 19€ |
| DUCK BREAST TATAKI, PEANUT VINAIGRETTE, celery root confit, Jerusalem artichoke chips | 21€ |

MAIN COURSE

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| ORGANIC SARDINIAN FREGOLA, risotto-style, beetroot juice, smoked paprika, Parmesan-horseradish emulsion, fresh herbs | 29€ |
| COD FILLET topped with homemade tea-infused tarama, green lentils risotto-style, light shellfish jus | 34€ |
| RED LABEL VEAL SIRLOIN, spelt, mushroom, morel and chestnut casserole, lightly creamy yellow wine jus, Comté shavings | 42€ |

DESSERTS

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| EXOTIC PAVLOVA, mango, passion fruit, Madagascar vanilla whipped cream | 16€ |
| CHOCOLATE TART BY NICOLAS BERGER 45%, cocoa nibs | 16€ |
| RED BERRIES SELECTION, with raspberry juice | 16€ |