

LUNCH

STARTERS

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

MAIN COURSE

SEA BASS FISH & CHIPS , Worcestershire sauce, tartare sauce, French fries	25€
SEASONAL RISOTTO	27€
BEEF SIRLOIN STEAK , sucrine lettuce and French fries	34€

DESSERTS

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

DINNER

STARTERS

- 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

- 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

- STRAWBERRY PAVLOVA** with Madagascar vanilla cream, Cléry strawberry coulis and arugula condiment 16€
- CHOCOLATE AND BUCKWHEAT TART**, 65% Colombia Nicolas Berger, cocoa sablé biscuit 16€
- RED BERRIES SELECTION**, with raspberry juice 16€