EAT ME
LIKE IT'S HOT

SMALLS

BACON SCONES
Maple syrup & raw cream — 10

GOUGÈRES (v)
Parmesan & Espelette pepper — 9

CRAB ROLL
Crab, horseradish mayonnaise & citrus — 20

CELERIAC MILLE-FEUILLE (v)
Confit celeriac, black garlic glaze & herb yoghurt sauce — 18

SCALLOP CRUDO
Fermented tomatillos, tapioca & buttermilk — 22

KNIFE-CUT TARTARE
Beef, smoked eel, horseradish & beef consommé — 22

MUSHROOM TARTLET (v)
Wild mushrooms, smoked ricotta & coffee sabayon — 18

RAVIOLI TOURNÉ (v)
Roasted butternut, fresh goat's cheese, sage & chestnuts — 22

PAPPARDELLE
Duck ragù, Agen prunes, pistachios & pink peppercorns — 24

All our (seasonal) products are sourced by chef Greg Marchand and come from small producers who work in a sustainable agriculture approach.
The dishes will be served when ready from the kitchen.
Please inform us of any food allergies/dietary requirements
Vegeterian option on request

Prices in euros inclusive of VAT at current rate.

MEAT & FISH

GUINEA FOWL
Guinea fowl stuffed with sobrasada, grilled corn & confit shallot — 40

MONKFISH TAIL
Monkfish tail, chanterelles, beurre blanc & vegetable charcoal — 44

CHEESES

AGED CHEESES TO CHOOSE (v)
Served with a chutney
2 choices — 14
4 choices — 22

COMTÉ, *raw cow's milk, FR*
BRILLAT SAVARIN, *raw cow's milk, FR*
CHÈVRE CENDRÉ, *raw goat's milk, FR*
FOURME D'AMBERT, *cow's milk, FR*

DESSERTS

BANOFFEE
Banana, pecan nuts, dulce de leche, cacao crumble & nutmeg — 11

GARIGUETTE STRAWBERRIES
Elderflower, meringue, feta — 13

FIG TARTLET
Almond cream, fig leaf ice cream, balsamic gel — 14

WATER
Microfiltrée Castalie, still or sparkling water — 4 unlimited

SOFTS
Tonic water bio, « Indian» 25 cl — 7
Coca-Cola / Coca-Cola zéro 33 cl — 6
Uma Ginger Beer — 7
Uma Iced Tea, Green Tea Leaf Infusion, Basil, Lime — 7
Archipel Kombucha, black currant leaves — 7

JUICE
Fresh juice (orange, grapefruit, apple) 25 cl — 5

COFFEE (CAFÉ LOMI, PARIS)
Expresso / Ristretto / Long black — 3
Macchiato / Noisette — 3,50
Capuccino / Latte / Americano — 5
Hot Chocolate — 6

TEAS & INFUSIONS (NEWBY, LONDON)
Hunan green, English Breakfast, Earl Grey, Camomille, Peppermint— 5
Chai latte — 7
Matcha latte — 7

BEERS 33cl
FAUVE, New England Lager — 8,50
FAUVE, New England IPA — 9
PINK SUN, West Coast IPA (0,4% Vol) — 8

MOCKTAILS
NO NEGRONI, JNPR n°1 0.0%, BTTR n°1, VRMTH N°1 — 14
SPRITZ 0, L'aperitivo Iessi, sparkling water — 14
SOBER GIN TONIC, JNPR n°1 0.0%, indian tonic Meneau — 14
SOBER DARK'N STORMY, RHHM n°1, ginger beer Uma, lime — 14

COCKTAILS
ST-GERMAIN SPRITZ, elderflower liqueur, Archibald champagne, sparkling water — 14
APEROL SPRITZ, Aperol, Archibald champagne, sparkling water — 14
CAMPARI SPRITZ, Campari, Archibald champagne, sparkling water — 14
MOSCOW MULE, Fair quinoa vodka, lime, Uma ginger beer — 14
NEGRONI, Citadelle gin, Dolin red vermouth, Campari - 14
ESPRESSO MARTINI, Fair vodka, Fair coffee liqueur, espresso - 14

TRAVELLERS COCKTAILS
PARIS, Orchard Keeper, calvados Cristian Drouin, vermouth Del Professore Bianco, miel du tarn-et-Garonne et Scrappy's Orange Bitters - 14
NEW YORK, Manhattan, whisky Nikka Coffey Grain, vermouth Del Professore Rosso, Aromatic Bitters, cerises Amarena - 14