



## Our Starter

**Pressed foie gras with chocolate and crunchy cocoa** 19 €  
Kumquat chutney

**Vegetables cooked and raw with roast jumbo shrimp** 19€  
Black olive confit and fennel with baby leaf salads

**Crispy red tuna half cooked** 19€  
Green asparagus, yuzu mayonnaise, herbs puree

**Mint pea gazpacho** 13 €  
Fresh goat cheese millefeuille on crispbread

**Artichoke tortellini and crabmeat** 13 €  
Lemon and arugula cream, parmesan shavings

**Sea bream carpaccio, guacamole hazelnut condiment** 13 €  
Candied lemon and celery, herb salad



## Vegetarian

**Seasonal vegetable ravioli** 23 €  
Chive cream

**Grated conchiglioni with white mushrooms** 25 €  
Spinach, Comté and nuts



## Our Meats

**Quasi veal cooked slowly, potato confit** 23 €

Tian of vegetables, garlic cream and veal jus with hazelnut

**Frayed of Black Angus beef paletton with green vegetables** 23 €

Crushed potato with chives, red wine juice.

**Pan-roasted sweetbreads** 36 €

Stir-fried salsifi and girolle mushrooms, fingerling potatoes with hazelnut veal sauce

**Roasted pigeon on carcass, dried fruit crust, sweet potato purée** 34 €

Braised sugar, blackcurrant sauce



## Our Fish

**Roasted cod, beans and peas fricassee** 23 €

Fine puree of beans and chorizo, parmesan emulsion

**John Dory baked on the skin, crispy spelled risotto, red wine with cuttlefish ink** 33 €

Crispy of tapioca with sweet spices

**Sole Meunière (about 600 gr)** 49 €

Crushed potato with olive oil