



# MENU DE SAISON

**Starter, Main, Dessert: 41 €**

**(Lunch and dinner)**

**Starter, Main Course or Main Course, Dessert 34 €**

**(Served lunchtime except weekends and bank holidays)**

## **Starters**

**Homemade smoked mackerel, tender potato cubes** 

Pickled red onions, fried capers

**Perfect egg with Jerusalem artichoke cream**

Toasted bread and foie gras butter

**Bouchot mussels in a nage with Madras curry and lemon**

Candied red peppers 



## **Main Courses**

**Iberian pig pluma, five spice sauce**

Sweet potatoe mash with vanilla, spinach and crisps 

**Farmed guinea fowl, poultry juice**

Exotic cauliflower puree, roasted pineapple 

**Cod back, venere rice risotto with confit fennel**

Saffron sauce 



## **Desserts**

**Lemon "trompe-l'oeil"**

Kosher salt shortbread, lemon sorbet

**Our Paris Brest**

Caramelized hazelnuts

**Corsica Clementine declination, imperial chocolate ganache**

Clementine sorbet

**Lemon "trompe-l'oeil"**

Kosher salt shortbread, lemon sorbet

**Cheese platter**

**extra 4 €** 