



SEASONAL MENU

Starter, Main, Dessert: 44 €

(Lunch and dinner)

Starter, Main Course or Main Course, Dessert 37 €

(Served lunchtime except weekends and bank holidays)

Starters

Zucchini Dome, Basil panacotta

Parmesan biscuit, vinegary vegetable jam

Meagre Carpaccio, guacamole and walnuts

Fresh herby salad, lemon dressing

Heirloom tomatoes, burrata espuma

Fried Spianata , cherry vinaigrette



Main Courses

Iberian pig pluma, five spice sauce

Sweet potato mash with vanilla, spinach and crisps

Crusty Veal Breast, veal jus

Corn declination

Roasted cod with a herby crust

Spelt risotto with artichokes, barigoule sauce



Desserts

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Around banana and Caramélia chocolate

Banana passion fruit sorbet

Our Paris Brest

Caramelized hazelnuts

Muscat « Pomponettes », Apricots and Passion Fruit

Apricot and Honey Sorbet

Cheese platter

extra 4 €

