



MENU DE SAISON

Prémises, Starter, Main course, Dessert, Mignardises – **48 €**
(For lunch and dinner)

Starter, Main course ou Main course, Dessert – **39 €**
(Served at lunchtime except on weekends and public holidays)

STARTERS

Infused fregola sarda with spices
Apple chutney with parmesan tuile

Sea bream sashimi with citrus juice
Red cabbage purée and salad

Beef tartare with egg yolk gravelax
Herb oil and caper-gherkin sorbet

MAIN COURSES

Back of lean meat with basil emulsion
Potato and parmesan millefeuille with sun-dried tomato pesto

Iberian pig pluma, five spice sauce
Sweet potato mash with vanilla, spinach

French veal steak, spicy vegetable jus
Carrot purée with ras el hanout and candied spring onions

DESSERTS

Millefeuille with creamy white chocolate and coffee liqueur
Chocolate brownie mousse with coffee ice cream

Pistachio and raspberry charlotte
Pistachio sorbet with mint gel

Our Paris Brest
Caramelized hazelnuts

Lemon "trompe-l'oeil"
Kosher salt shortbread, lemon sorbet

Selection of French cheeses – additional charge of 7 €



MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – **64 €**
(For lunch and dinner)

STARTERS

Homemade ravioli, brousse and figatelli

Honey and rosemary emulsion

Peas and asparagus, olive and fennel jam

Creamy pea soup with lemon

Mille-feuille of snacked octopus with pear chutney

Maltaise sauce

MAIN COURSES

Snacked red mullet fillets, coffee foam

Celery purée, coffee slices

Roast monkfish with orange butter

Variations of cabbage and orange

Beef fillets a la plancha, spicy veal jus

Beetroot puffs and salad

DESSERTS

Millefeuille with white chocolate cream and coffee liqueur

Chocolate brownie mousse with coffee ice cream

Pistachio and raspberry charlotte

Pistachio sorbet with mint gel

Our Paris Brest

Caramelized hazelnuts

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette

Fresh fruits

Grand Marnier Soufflé

Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 7 €

NET PRICES - TAXES AND SERVICE INCLUDED

À LA CARTE

STARTERS

Infused fregola sarda with spices – 18€

Apple chutney with parmesan tuile

Sea bream sashimi with citrus juice – 18€

Red cabbage purée and salad

SG

Beef tartare with egg yolk gravelax – 18€

Herb oil and caper-gherkin sorbet

SG

Homemade ravioli, brousse and figatelli – 23€

Honey and rosemary emulsion

Peas and asparagus, olive and fennel jam – 23€

Creamy pea soup with lemon

SG

Mille-feuille of snacked octopus with pear chutney – 23€

Maltaise sauce

MAIN COURSES

Back of lean meat with basil emulsion – 31€

Potato and parmesan millefeuille with sun-dried tomato pesto

SG

Snacked red mullet fillets, coffee foam – 35€

Celery purée, coffee slices

SG

Roasted monkfish with orange butter – 38€

Variations of cabbage and orange

SG

Iberian pig pluma, five spice sauce – 30€

Sweet potato mash with vanilla, spinach, and crisps

SG

French veal steak, spicy vegetable jus – 32€

Carrot purée with ras el hanout and candied spring onions

SG

Beef fillet a la plancha, spicy veal jus – 41€

Beetroot puffs and salad

SG

Sauteed sweetbreads with veal jus – 46 €

Potatoes mousseline and pan-fried mushrooms

VEGETARIAN DISHES

Homemade ravioli with tomato confit and herbs – 28€ (SG)
Arugula emulsion

Creamy risotto – 27€
Roasted green asparagus

CHILDREN'S MENU 16 €

Fish or Meat from the market
Seasonal vegetables or home-made

French-fries
Including an assortment of ice creams or sorbets for dessert

CHEESES AND DESSERTS

Millefeuille with white chocolate cream and coffee liqueur – 16€
Chocolate brownie mousse with coffee ice cream

Pistachio and raspberry charlotte – 16€
Pistachio sorbet with mint gel

Our Paris Brest – 16€
Caramelized hazelnuts

Lemon "trompe-l'oeil" – 16€
Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette – 16€ (SG)
Fresh fruits

Grand Marnier Soufflé – 18€
Hot orange preserve, chocolate ice-cream

Selection of French cheeses – 17 €

(SG) GLUTEN FREE (OTHER DISHES CAN ALSO BE ADAPTED TO BE SERVED WITHOUT GLUTEN).
THE LIST OF ALLERGENS THAT CAN BE FOUND IN OUR DISHES, IS AVAILABLE.

OUR DISHES ARE « HOMEMADE » COOKED ON SITE FROM LOCAL PRODUCTS

NET PRICES - TAXES AND SERVICE INCLUDED