

DINNER



EVENING MENU

STARTER + MAIN COURSE + DESSERT

41€/person *excluding supplements*

STARTER + MAIN COURSE + CHEESE* + DESSERT

46€/person *excluding supplements*

OUR STARTERS

A LA CARTE

Caramelized Roscoff onion / Full-bodied broth/ Crispy onion	12€
White radish pickles / Goat cheese / Szechuan pear / BBQ Beetroot	12€
Toasted bread gnocchi / Sausage / Scamorza / Fried oyster mushrooms (+2€)	14€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Lacquered celery / Black garlic / Shitake / Granny apples / Dried egg yolk	19€
Grilled lean fish / Candied carrots / Citrus / Furikake	22€
Calf sweetbreads / Smoked corn / Puffed buckwheat / Reduced juice (+5€)	26€

OUR DESSERTS

Chocolate 80% Xoco** / Coffee / Whisky	12€
Grapefruit / Honey / Pollen / Dried flowers	12€
Crispy pistachio praline / Coconut mousse / Yuzu gel and sorbet (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	12€

*2 pieces of cheese

**Xoco is an exceptional 100% traceable chocolate.

