

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

Dried tomato terrine / Red fruit pickles / Crumble / Raw cream	12€
Verbena tartlet / Green tomatoes / Wasabi / Garden peas	12€
Marinated water melon / Dried duck breast / Ponzu / Fried sage (+2€)	14€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Zucchini / Kosho / Pistachio aioli / Savoury donut	19€
BBQ Squid / Sobrasada cured sausage / Smoked pepper / Romesco	22€
Veal round served pink / Delikatess potatoes / Cockels / Parsley (+4€)	26€

OUR DESSERTS

Strawberry / Sesame / Lemon thyme / Black garlic	12€
Rhubarb / Basil / Acai berries	12€
70% chocolate Xoco** / Raspberry / Red pepper (+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.*

