

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€
Gnocchi / Figs / Fresh goat cheese / Walnuts	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

Japanese eggplant with miso lacquering / Crispy rice / Sesame / Fried bread	19€
BBQ Squid / Sobrasada cured sausage / Smoked pepper / Romesco	22€
Picanha pork / Vadouan carrots / Smoked chick peas / XO sauce (+5€)	27€

OUR DESSERTS

Fermented plum / Sweet clover / Almonds	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.*

