

# 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
White asparagus / Caraway / Grapefruit / Asparagus milk gel	12€
Buckwheat tacos / Fennel and Granny apples / Samphire / Smoked goat	12€
Beef tartare / Dried bonito fish gel / Peas / Shiso (+3€)	15€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

#### MAIN COURSES

Roast king oyster mushrooms / Icy salsifis / Cocoa and coffee / Walnut oil	19€
Pollak fish / Candied lemon / BBQ Pakchoï / Shiitake / Spicy crumble	22€
Iberian Pluma / Crispy Polenta / Smoked Courgette / Olive & Chipotle (+5€)	27€

#### OUR DESSERTS

Floating « Presqu'île » island: praline, yuzu, citrus.	12€
Xoco** chocolate / Mint / Peas	12€
Strawberry / Stracciatella / Olive oil / Basil (+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.*