

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

Ricotta Gnudi / Artichoke / Pine nuts / Parmesan cheese	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.*