

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

Green beans / Apricot / Smoked eel / Lovache	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€
Trout confit / Eggplant / Cherry ketchup / Spelt	22€
Iberian Pluma / Crispy Polenta / Smoked Courgette / Olive & Chipotle (+5€)	27€

OUR DESSERTS

Cherry / Verbena / Black lemon	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.*

