

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

Tartlet of bell pepper confit / Ossau-Iraty cheese / Fig / Espelette pepper	12€
Mushroom / Hazelnut	12€
Beetroot / Smoked mackerel / Granny Smith apple & dill / Horseradish (+3€)	15€
Our « pâté en croûte » skilfully prepared by both Chefs (+3€)	16€

MAIN COURSES

Falafel with herbs and confit of lemon / Burnt lemon tahini / Pear / Turmeric	19€
Roast quail / Sweetcorn / Mirabelle plum / Chipotle	22€
Atlantic pollock / Green curry / Cauliflower / Ginger & lemongrass (+5€)	27€

OUR DESSERTS

Vineyard peach / Black lemon / Plum / Cereals	12€
Vacherin: Lemon - Yuzu sorbet / Fresh herb sorbet / Lemon-mint confit	12€
Blackberry / Raspberry / Cacao / White miso (+3€)	14€
French cheese platter - Fromagerie Les Trois Jean (4 pieces of cheese)	12€

*2 pieces of cheese /

