

STARTERS

- GRILLED WATERMELON / GINGER / SMOKED FETA 14€
Blood oranges, smoked feta cubes
- LOBSTER RAVIOLI / SMOKED BREAST / RAW CELERY 24€
Blue lobster, smoked breast foam
- PAN FRIED FOIE GRAS / SWORDFISH SASHIMI / GREEN APPLE 22€
Foie gras escalope, granny smith apples chutney
- ORGANIC EGG / GNOCCHI / SMOKED HERRING / SESAME 14€
Low temperature egg, seaweed flavoured gnocchi, grilled sesame foam
- PATA NEGRA «IBERIAN SPANISH HAM BELLOTA DON FAUSTINO» 23€
Matured 36 months (50gr) toasted bread

DISHES

- LINE CAUGHT POLLOCK / POIVRADE ARTICHOKE / SHELLS 30€
Roasted pollock, crunchy artichoke, grilled onion condiment, shells in its emulsion sauce
- LIGHTLY SMOKED CODFISH / «RATTE» POTATOES / BUTTERMILK 30€
Back of codfish, «Ratte» potatoes grated lemon rind, crunchy buckwheat
- CRUNCHY SWEAT BREAD / CANDIED CELERY / LEMON 36€
Duo of veal, organic lemon zest and condiment
- WOOD PIGEON / FIGS / TURNIP «BOULE D'OR» 31€
Woodpigeon breast, sichuan pepper crumble juice
- BEEF CHUCK ANGUS / WARM OYSTERS / STIR FRIED FENNEL 31€
Snacked beef chuck, bittany oysters and curry, iodized broth

DESSERTS

- SELECTION OF CHEESES 14€
«L'affineur affiné»
- QUINCE / HAY / ALMONDS 13€
Heard of candied quince, almonds cream, hay sorbet, burst of meringue
- CHOCOLATE / ESPELETTE PEPPER / ORANGES CONDIMENT 14€
Cream and shortbreaded manjari chocolate, espelette pepper sorbet
- PISTACHIO SOUFFLÉ / WARM RASPBERRIES 15€
Melting pistachio soufflé, pan fried raspberries