



ENTRÉES

GRILLED WATERMELON / GINGER / SMOKED FETA BLOOD ORANGES, SMOKED FETA CUBES	14€
LOBSTER RAVIOLI / SMOKED BREAST / RAW CELERY BLUE LOBSTER, SMOKED BREAST FOAM	24€
PAN FRIED FOIE GRAS / SWORDFISH SASHIMI / GREEN APPLE FOIE GRAS ESCALOPE, GRANNY SMITH APPLES CHUTNEY	22€
ORGANIC EGG / GNOCCHI / SMOKED HERRING / SESAME LOW TEMPERATURE EGG, SEAWEED FLAVOURED GNOCCHI, GRILLED SESAME FOAM	14€
PATA NEGRA "IBERIAN SPANISH HAM BELLOTA DON FAUSTINO" MATURED 36 MONTHS (50GR) TOASTED BREAD	23€

PLATS

LINE CAUGHT POLLOCK / POIVRADE ARTICHOKE / CALMS ROASTED POLLOCK, CRUNCHY ARTICHOKE, GRILLED ONION CONDIMENT, CALMS IN ITS ÉMULSION SAUCE	29€
LIGHTLY SMOKED CODFISH / « RATTE » POTATOES / BUTTERMILK BACK OF CODFISH, LEMONED RATTE POTATO, CRUNCHY BUCKWHEAT	30€
CRUNCHY SWEAT BREAD / CANDIED CELERY / LEMON DUO OF VEAL, ORGANIC LEMON ZEST AND CONDIMENT	36€
WOODPIGEON / FIG / TURNIP « BOULE D'OR » WOODPIGEON BREAST, SICHUAN PEPPER CRUMBLE, JUICE	31€
BEEF CHUCK ANGUS / WARM OYSTERS / STIR FRIED FENNEL SNACKED BEEF CHUCK, BRITTANY OYSTERS AND CURRY, IODIZED BROTH	31€

DESSERTS

SELECTION OF CHEESE « L'AFFINEUR AFFINÉ »	14€
QUINCE / HAY / ALMONDS HEARD OF CANDIED QUINCE, ALMOND CREAM, HAY SORBET, BURST OF MERINGUE	13€
CHOCOLATE / ESPELETTE PEPPER / ORANGES CONDIMENT CREAMY AND SHORTBREADED MANJARI CHOCOLATE, ESPELETTE PEPPER SORBET	14€
PISTACHIO SOUFFLÉ / WARM RASPBERRIES MELTING PISTACHIO SOUFFLÉ, PAN FRIED RASPBERRIES	15€

