



STARTERS

LEEKs IN VINAIGRETTE / PASSION FRUIT / TOASTED BREAD 15€

Low temperature cooked leek, baby leeks with a tangy passion fruit dressing

VARIATION OF OYSTERS 22€

Smoked herring / Garlic butter / Green apple and cucumber jelly / Candied shallots

ORGANIC EGG / BOUTARGUE / FENNEL / CURRY 18€

Low temperature egg, thin slices of boutargue, fennel pickles, coulis of watercress and curry emulsion

FOIE GRAS / LOBSTER / IODIZED STOCK 26€

Pan fried foie gras, lobster, tender vegetables and condiment

PATA NEGRA «SPANISH IBERIAN HAM BELLOTA DON FAUSTINO» 23€

36 months cured (50gr) toasted bread

DISHES

COD FISH / WATERCRESS / CHIMICHURRI SAUCE 32€

Cod fish marinated with soft spices, creamed watercress and herbs sauce

JOHN DORY FISH / GINGER / CELERY / CITRUS FRUITS 38€

Roasted John Dory fish with semi-salted butter, braised celery, garlic and ginger condiment, citrus fruits

BEEF / GRENAILLE POTATOES / HOMEMADE KETCHUP 34€

Raw and cooked rumsteak, stir-fry grenaille potatoes, ketchup . . .

POULTRY / CRAYFISH 31€

Poultry thigh, crayfish tail and cooking juice, mashed potatoes olive oil

SWEETBREAD / TURNIP «BOULE D'OR» / MARINATED ANCHOVIES 40€

Veal sweetbread with anchovies, Espelette chili candied turnip, gravy

DESERTS

SELECTION OF CHEESES 14€

«L'affineur affiné»

CHOC / CHOC / CHOC 15€

Smoked ganache, smooth biscuit and hot chocolate

KIWI / AVOCADO / GRAPEFRUIT 13€

Vanilla sugar caramelized avocado, grilled kiwi's heart and grapefruit sorbet

PINEAPPLE / CARDAMOM / RHUM-COCONUT 14€

Poached pineapple, rum-coconut sorbet, lime coulis and pinch of cardamom