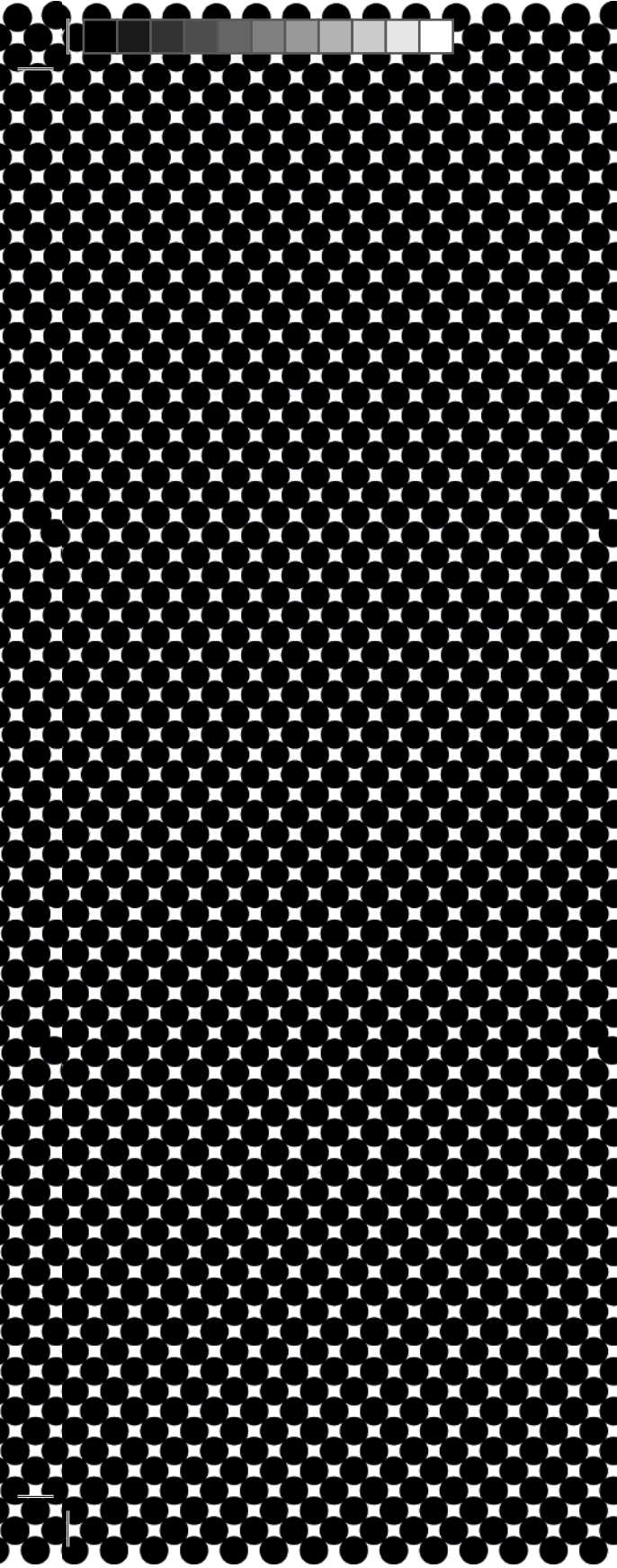


EVENING TABLE







Products origins

Meats

FRANCE & EUROPEAN UNION

Fish

MEDITERRANEAN SEA & ATLANTIC

Our suppliers

Meats

BEAUVALLET, FRANCE FRAIS

Fish

HOMARD ACADIEN

Fruits & vegetables

ATYPIQUE, & FRANCE FRAIS

Grocery

TRANSGOURMET & FRANCE FRAIS

Net prices and service included

Card and cash accepted



DESSERTS

Half Saint-Marcellin from «La Mère Richard» and toppings

ALLERGEN : LACTOSE / NUT

8€

Around the citrus : carrot cake, citrus gel and fresh citrus

ALLERGEN : LACTOSE

10€

Chocolate fondant pudding, tonka & chocolat coulis and vanilla whipped cream

ALLERGEN : LACTOSE / GLUTEN

10€





CHEFFE

Our new fall/winter menu is an invitation to discovery, a reflection of the culinary experiences shaped by our chef's travels.

Inspired by unique flavors mixture, varied cooking techniques and seasonal product, each dish is an exploration.

Working with fresh, carefully selected ingredients to reveal an authentic cuisine rooted in respect of the seasons.

Cheffe Safia





STARTERS

Torched salmon,
lemon and orange gel

ALLERGEN : FISH

11€

Beetroot carpaccio, citrus &
beetroot dressing, toasted walnuts
and grated yolk confit

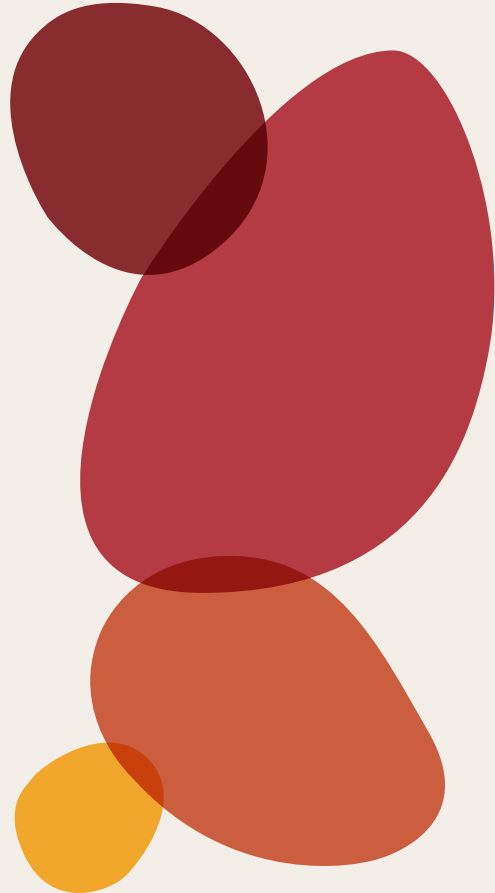
ALLERGEN : SULPHITE / NUT

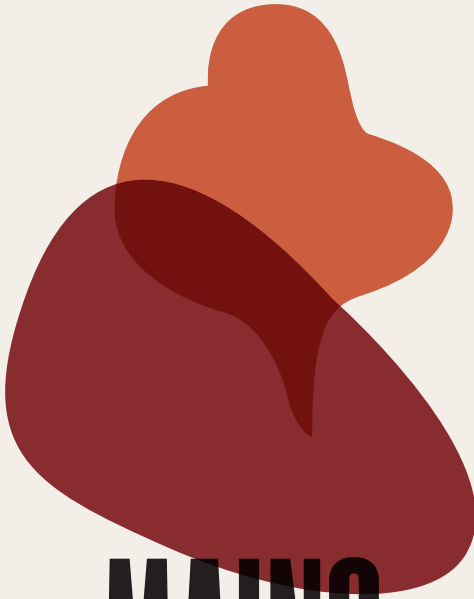
12€

Roasted and raw pear carpaccio,
Fourme d'Ambert & rocket salad

ALLERGEN : LACTOSE / NUT

8€





MAINS

Grilled Black tiger prawns*, sweet
corn purée, bacon crisps & whipped
cream

ALLERGEN : CRUSTACEAN / LACTOSE

25€

Leeks maki, warm parsnip purée,
miso dressing and beetroot pickels

ALLERGEN : SULPHITE / LACTOSE

18€

Slow cooked Tomahawk veal (450g),
veal juice & pressé Dauphinois

ALLERGEN : LACTOSE / GARLIC

30€

Fresh Haddock with Nori crust,
green peas cream, sea juice
and roasted hazelnut

ALLERGEN : FISH / LACTOSE / GLUTEN
SHELLFISH / NUT

22€

*Fresh frozen prawns