

# DINNER

MONDAY TO FRIDAY 7:00 TO 10:00 P.M.

## STARTERS

Asparagus panna cotta, pan-fried asparagus, toasted hazelnuts and green oil

8€

Beef tataki, Japanese dressing, black sesame seeds and green onion

11€

Regional pâté en croûte served with homemade pickles

10€

Strawberry carpaccio, burrata cheese, crispy onion and tangy strawberry vinaigrette

9€

## MAINS

Beef picanha, pomegranate and chimichurri sauce

26€

Gourmet salad: fava beans, fennel, fresh oranges, green beans, falafel and lemon vinaigrette

17€

Salmon ballotine served with virgin herb sauce

20€

Low-temperature duckling filet, reduced redcurrant jus

22€

Stone bass ceviche, yuzu sorbet and lime marinade

18€

## DESSERTS

Regional cheese duo served with violet and fig jam and walnuts

8€

Fresh strawberries, charcoal crumble, basil & strawberry gel

8€

Pavlova, pistachio mascarpone cream, fresh orange segments and crushed pistachios

11€

Chocolate fondant served with mountain yoghurt ice cream

10€

All our dishes are served with a seasonal garnish

Products origins

Meats FRANCE & UNION EUROPÉENNE

Fish MÉDITERRANÉE & ATLANTIQUE

Our suppliers

Meats BEAUVALLET, FRANCE FRAIS

Fish HOMARD ACADIEN

Grocery TRANSGOURMET & FRANCE FRAIS

Fruits & vegetables ATYPIQUE, & FRANCE FRAIS

Net prices and service included

Credit card and cash payment accepted