

Caramelised Onion · Apple · Chives
Bonito · Salsa Verde · Green Tomato
Spinach-Crustillant · Navette · Lovage
Beet Root · Sardines · Ginger
Cannelé · Mullet · Grapefruit
Champignons · Shiitake · PX-Vinaigrette

SOUS BOIS Cèpes · Hazelnut · Guanciale
ENCRE Seppioline · Koshihikari · Bouquet Crevette
PETIT BATEAU Red Mullet · Bell Pepper · Sobrasada
ROUGE Pigeon · Berries · Shiso
FIGUIER Fig · Raspberry · Lime

In addition, you can expand your menu with these specialties:

GALETTE	Crab · Norway Lobster · Fingerlime	54
LOIRE	Frog legs · Cèpes · Sauce Paloise	46
PITHIVIERS	Challans-Duck · Duckliver · Bresse-Chicken	84

WINE PAIRING	by the glass	130
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RARITIES FROM OUR WINE CELLAR	0,1l
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2020	Meursault 'Vireuils', Jean-Marc Roulot, Burgundy, France	50
2005	Barbaresco 'Crichet Paje', Luca Roagna, Piemonte, Italy	250
2002	Riesling Eiswein 'Graacher Himmelreich', J.J. Prüm, Mosel, Germany	100
2018	Échézeaux, Domaine de la Romanée Conti, Burgundy	300

NON ALCOHOLIC PAIRING	by the glass	80
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Selected by our bar and sommellerie Team

All prices include VAT.
In case of allergies or intolerances, please contact our service team.