MENU - ENG

STARTERS

Curry
organic carrots curry,
mushed pumpkin with honey
and crispy wild rice
L

Leeks
roasted leeks, burrata,
hazelnuts and hazelnut oil
G - L - F/C - M

Crispy “coca” bread
grilled marinated salmon,
babaganoush and mint gravlax
G - P - M

Salad
with smoked eel, capers
and “vittelo tonnato” sauce
P - L - M

Carpaccio
pork feet carpaccio and pickles
SL - F/C

STRENGTHEN

Cod
confit with garlic oil,
chickpeas stew and
colored chard
P

Monkfish tail
potato parmentier, ink
and “rouille” toast
P - L - ML - G - SL

Noodle casserol
artichokes and mussels
G - H - SL - ML - C

Chicken
free-range chicken in crispy batter,
“diabla” onion and confit tomato
H - L - SL - G

Pork tenderloin
confit and apple
G - L - SL

SWEET TALK

French toast
creamy and crunchy
with smoked mil ice cream
G - L - H

Baba
aged rum baba and lime “chantilly”
G - L - H - SL

Creamy chocolate
and butter crumble
G - L - H

Tropical mousse
passion, pineapple, mango
and coconut
G

Ice cream and Sorbets
G - L

GLASS OF WINE, WATER, BEER OR SOFT DRINK

COFFEE OR TEA

32€ VAT INCLUDED

10% SUPPLEMENT ON TERRACE

ATTENTION !

G	=	Gluten	P	=	Fish
F/C	=	Nut	SL	=	Sulphit
C	=	Crustacean	CC	=	Peanut
A	=	Celery	ML	=	Mollusk
M	=	Mustard	S	=	Soy
H	=	Egg	L	=	Dairy
SS	=	Sesame	AT	=	Lupin