



**Starters €20**

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Octopus and tangerine salad, green beans and coriander

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Roasted "Tête de Veau" with capers and pickles cream

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Lobster and parmesan risotto with wild rocket (3€ supplement)

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Yellow tomato gazpacho, goat cheese and king prawns with coriander

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Foie gras flavoured with Sauternes wine, ginger confit with Porto (€2 supplement)

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Burrata and culatello salad, Greek-style artichoke hearts

**Mains €30**

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Roasted skate fish, Grenobloise style and lemon confit

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Roasted turbot "à l'os", fricassée of mushrooms and vegetables, parsley and basil pesto (€4 supplement)

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Grilled fillet of zander with comté cheese, fennel confit, Parma ham and curry oil

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Black Angus steak, tender potatoes and béarnaise sauce (€4 supplement)

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Roasted duck fillet, braised cabbage, green beans

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Braised lamb belly, mashed potatoes and sweet chestnuts



**Side orders €5**

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Tender potatoes

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Mashed potato

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Braised seasonal vegetables

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Fine green beans

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Buttered carrots

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| Petrossian Oscietra caviar 'traditionally garnished'<br>30g - €140 / 50g - €220 |
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**Desserts €13**

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Fruit flavoured pannacotta

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Crunchy chocolate caramel shortbread

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Cream cheese « Frappé » with strawberry and kirsch

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Pineapple glazed and coconut in the way of Piña Colada

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Light cream in roasted coffee, and soft biscuit in chocolate Manjari

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Selection of cheeses

**Formules**

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|----------------------------------|-----|
| Starter + Main + Dessert         | €49 |
| Starter + Main or Main + Dessert | €42 |

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| Brunch at €59 every Sunday from 12.00 pm to 03.30 pm |
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