

Market Menu

Amuse-bouche

.....

Pumpkin velouté

OR

Beetroot-cured gravlax salmon

.....

Cod with chorizo sauce

OR

Half-roast coquelet – forest sauce – Rattes du Touquet potatoes

.....

Vanilla panna cotta

OR

Tonka bean crème brûlée

38€ per person

Menu Bambino

Spaghetti Bolognese Fish and vegetables

.....

Panna Cotta Two scoops of ice cream of your choice:
vanilla/chocolate/strawberry

15€ per child

Italian Escape Menu

Experience our trattoria-style Italian sharing feast menu, designed to be shared at the center of your table. Let the chef's selection guide you.

Vitello tonnato

Low-temperature cooked veal – tuna mousse – parsley oil

AND

Gratinated Langoustines

AND

Scallops

Served with chorizo cream – parsley oil – Parmesan crisps

.....

Truffle Spaghetti

Homemade spaghetti with Périgord truffles

.....

Tagliata di Manzo

Slow-cooked beef served with watercress pesto

.....

& Dessert

Lemon Meringue Tiramisu

60€ per person

The prices are TTC and service charges.