

Market Menu

Amuse-bouche

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Low-temperature cooked asparagus – white asparagus cream –
perfect egg

OR

Mackerel served with homemade rillettes and pickled onion

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Wing of ray – red wine sauce– sand carrot mousseline – snow peas

OR

Homemade pappardelle with confit duck ragù
on a parmesan cream

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Milk chocolate mousse - mango - crisp layer

OR

Candied pear – apple compote with tonka bean – pear sorbet

38€ per person

Menu Bambino

Spaghetti Bolognese *or* Fish and vegetables

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Chocolate mousse *or* Two scoops of ice cream of your
choice: vanilla/chocolate

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

Saint Jacques

Seared scallops served with chorizo cream – parsley oil and
parmesan crisps

AND

Burrata

Served with a rocket cream – Pink Lady – prosciutto crumble
and toasted flaked almonds

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Spaghetti with Langoustines

Homemade spaghetti with sundried tomato cream and parsley

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Tagliata di Manzo

Slow-cooked beef served with garlic pesto

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Dessert

Gariguette strawberry tartare with lime –
vanilla ice cream

60€ per person

The prices are TTC and service charges.