

## Market Menu

Amuse-bouche

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Low-temperature cooked asparagus – white asparagus cream

OR

Mackerel served with homemade rillettes and pickled onion

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Wing of ray – sand carrot mousseline – snow peas

OR

Homemade pappardelle with confit duck ragù  
on a parmesan cream

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Milk chocolate mousse with its crisp layer

OR


Candied pear – apple compote with tonka bean – pear sorbet

38€ per person

## Menu Bambino

Spaghetti Bolognese  Fish and vegetables

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Panna Cotta  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 watercress pesto

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## *Dessert*

Gariguette strawberry tartare with lime –  
vanilla ice cream

**60€ per person**

*The prices are TTC and service charges.*