



Starters

Vitello tonnato

Slow-cooked veal, tuna mousse, and parsley oil 18€

Foie Gras

Homemade foie gras - red wine reduction and brioche 22€

Pollock sashimi

Served with orange sauce – guacamole and crème fraîche 21€

Burrata

Served with green tomato salsa verde – prosciutto crumble 18€

Asparagus

Green asparagus cooked at low temperature with white asparagus cream – perfect egg 16€

*« We work exclusively with fresh ingredients, and
everything is homemade. »*

Pasta

Seafood Risotto

Risotto ai frutti di mare (mussels, clams, white fish, prawns) 34€

Tagliatelle alla Norma (V)

Homemade tagliatelle with tomatoes and eggplant 26€

Spaghetti with Langoustines

Homemade *spaghetti alla chitarra* with cherry tomatoes, basil oil, chili, and bisque 32€

Blue lobster spaghetti from Cap Gris-Nez

– Half lobster Market Price
– Whole lobster

Main

Tenderloin cap

Slow-cooked at low temperature, served with a potato millefeuille – red and parsley salsa verde 33€

"Elephant ear" Milanese-style

Traditional veal Milanese schnitzel for two 38€ pp

Red mullet fillet

Served with *sauce vierge*, eggplant caviar 29€

Swordfish steak

Swordfish served with salmoriglio sauce and a summer vegetable sauté 33€

Our Desserts

Praline Rock	15€
Strawberry Tartare with Lime – Vanilla Ice Cream	14€
Meringue – whipped cream with nectarines and apricots	12€
White chocolate cheesecake with red berry coulis	12€
Selection of 3 cheeses from « Terre de Fromages »	12€

Hot beverages

Coffees	4€
<i>Expresso, lungo, Decaffeinated</i>	
Dammann Teas and Herbal Infusions	4,50€
Irish Coffee <i>3 cl of Irish whiskey, 4 cl of coffee</i>	13€

Wine suggestions

	Verre 12cl	½ btl 37,5cl	Btl 75cl
<u>Blanc :</u>			
IGP Domaine de Mirail – Les Mirlandes 2018	8€	-	27€
<u>Rosé :</u>			
AOP Côte de Provence – M de Minuty	-	-	41€
<u>Rouge :</u>			
AOC Savigny-Les-Beaune Louis Latour	-	28€	54€