



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€

Beef carpaccio

With black olive tapenade, toast, goat cheese cream – small salad 16€

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



Pasta

Risotto (V)

Beetroot Risotto – Balsamic Reduction – Walnuts and Goat Cheese 28€

Seafood Tagliatelle

Homemade squid ink tagliatelle served with seafood 32€

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

Skate wing

With red wine sauce – sand carrot purée 28€

Octopus

Slow-cooked octopus – potato espuma – bell pepper cream 42€

Our Desserts

Praline Rock	15€
Strawberry Tartare with Lime – Vanilla Ice Cream	14€
Half lemon meringue tartlet, yuzu jelly and blackcurrant sorbet	13€
White Chocolate Ganache with Pineapple Insert – Plum Tartare and White Chocolate Crumble	12€
Selection of 3 cheeses from « Terre de Fromages »	12€

Hot beverages

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

Wine suggestions

	½ btl 37,5cl	Btl 75cl
<u>Blanc :</u>		
AOP Languedoc – Château La Sauvageonne G.Bertrand	-	53€
<u>Rosé :</u>		
AOP Côte de Provence – M de Minuty	-	41€
<u>Rouge :</u>		
AOC Savigny-Les-Beaune Louis Latour	29€	58€

The prices are TTC and service charges