

Market Menu

Amuse-bouche

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Mackerel fillet & variations of green peas

OR

Pork terrine – family recipe

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Saithe fillet (pollock), saffron sauce & wild garlic mashed potatoes

OR

Pork tenderloin with red wine sauce and mashed potatoes

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Homemade brioche French toast, pear centre

OR

Lemon crèmeux and its variations

38€ per person

Menu Bambino

Spaghetti Bolognese Fish and vegetables

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Chocolate mousse 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

Asparagus

Served with dill egg yolk cream – stracciatella – beetroot jelly

AND

Scallops

Served with watercress cream infused with matcha tea –
parmesan crisps

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Homemade prawn ravioli

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Half coquelet, diavola sauce

Boneless half coquelet – prosciutto crisps and
“rattes du Touquet” potatoes

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Dessert

Milk chocolate dome, strawberry centre and
white chocolate mousse

65€ per person

The prices are TTC and service charges.