

SMALL COURSES

Petits Plats

Gaufrette <i>Potato, lumpfish roe, sour cream</i>	– 210
Halibut <i>Avocado, blood grape, timute pepper</i>	–175
Squid <i>Pasta, grilled cream, horseradish, white soy</i>	–195
Rabbit <i>Salt baked onions, grapes, vadouvan</i>	– 165
Steak Tartare <i>Foie gras, truffle brioche, sauternes</i>	– 195
Artichoke "Barigoule" <i>Tomato, Green chili, thyme</i>	– 170
Morels <i>Scallops, black pepper miso, ramson</i>	– 220

MAIN COURSES

Plats Principaux

Socca <i>Grilled peppers, chard, parmesan</i>	– 285
Turbot <i>Mussels, ginger, miso</i>	– 395
Rooster "Au citron" <i>White asparagus, grilled aioli,</i>	–320
Iberico <i>Socca, chili, parmesan</i>	– 320
Côte de boeuf " Sv. reddish cattle", <i>Broccoli, cima di rapa, chili cheese</i>	– 1150/ 2 pers

CHEESE

Fromage

Comté/Hercule brebis/Fourme d'Ambert <i>Membrillo</i>	– 130
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DESSERTS

Sucrée

Omelett Norvégienne <i>Almond cake, coffee, cherries</i>	– 145
Baba au Rhum <i>caramelized banana ice cream, dulce de leche, chocolate</i>	– 135
Rhubarb <i>White chocolate, coconut, yogurt, timut pepper</i>	– 145
Chocolate sorbet <i>Raspberry, yuzu</i>	– 70