

SMALL COURSES

Petits Plats

Gaufrette <i>Potato, lumpfish roe, sour cream</i>	– 210
Hiramasa <i>Oyster, jalapeño, cilantro</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>	– 205
Goat Cheese "Ninon" <i>Peas, mint, fresh onion</i>	– 165
Sweetbreads <i>Ginger, black pepper miso, mushroom</i>	– 220

MAIN COURSES

Plats Principaux

Socca <i>Grilled broccoli, cima di rapa, goat cheese</i>	– 285
Sea bass <i>Fennel, lemon pickled eggplant, tomato</i>	– 395
Rooster "Au citron" <i>White asparagus, grilled aioli, potato</i>	–320
Lamb <i>Broccoli, cima di rapa, jalapeño, ramson</i>	– 320
Côte de boeuf "Sv. reddish cattle", <i>Tomato, tarragon sauce, pommes beignets, piment d'espelette</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, raspberries, browned butter, yuzu</i>	– 145
Baba au Rhum <i>Strawberries, vanilla, rosé pepper</i>	– 135
Rhubarb <i>White chocolate, coconut, yogurt, timut pepper</i>	– 145
Lemon sorbet <i>Lilac flower, olive oil</i>	– 70