

ALLEGRINE

—
Anglais

SMALL COURSES

Petits Plats

Gaufrette – 210
Potato, lumpfish roe, sour cream

Guinea fowl "Vol au vent" – 185
Spinach, café de paris, piment d'espelette

Red shrimp – 195
Almond, ginger apple, vandovan

Linderöds pig – 185
Salt baked onions, pickled plum, broth

Steak Tartare – 220
Foie gras, truffle brioche, sauternes

Jerusalem artichoke – 185
Gruyère, truffle, ginger

Gnudi – 195
Mushroom, ramson caper, truffel

MAIN COURSES

Plats Principaux

Socca – 285
Tomato, broccoli, goat cheese

Cod – 395
Lemon pickled fennel, chorizo, mussels, tomato

Rooster – 320
Cauliflower, yuzu, balck cabbage, chiso

Iberico – 350
Fried broccoli, green tomato, parmesan, jalapeño

Côte de boeuf "Rossini" Sv. reddish cattle" – 1250/ 2 pers
Fallow deer – 455/ pers
Foie gras, fig, potato, truffle

CHEESE

Fromage

Gruyère des Grottes
Abbaye de Belloc
Saint Nectaire – 150
Membrillo

DESSERTS

Sucrée

Omelett Norvégienne – 280/2 pers
Chocolate, praliné, ginger, pear

Baba au Rhum – 135
Caramelized pineapple, coconut ice cream, cardamom

Apple – 145
Caramelized nuts, white chocolate, sesame ice cream

Clementine sorbet – 70
Olive oil

Chocolate pralines – 35
hazelnut caramel toffee