

A la carte Menu Starter / Main course / Dessert 69 euros

Degustation menu in 6 services 95 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 24 euros / Main course 38 euros / Dessert 18 euros

Appetizer

Jambon **Bellota** 100% Ibérico Salamanca 22 euros

*

Smoked Sardine Maki, fresh **goat's curd** & caramelized **melon**, avocado, rosemary espuma

Foie Gras Ravioli, **tomato** & **fennel** compote, red onion & reduced veal jus +€4

Tarragon Chicken chaud-froid, confit egg yolk, creamy **broccoli** purée & baby vegetables, blackcurrant sauce

**

Duck breast fillet with **peaches**, ricotta & **spinach**-stuffed zucchini blossom, duck jus

Seabass, roasted **figs** & caramelized baby gem lettuce, lettuce & celery sauce with black olives, combava zest +€5

Flame-grilled mackerel, bulgur salad with baby vegetables, watermelon & coriander, soy-marinated tofu

Pan-fried **sweetbreads**, **coquillettes** risotto with **artichoke**, **summer truffle** & Parmesan, **Bellota** & reduced veal jus +€15

Touraine **goat cheese**, textures & maturations, pine nuts, **thyme** ice cream & honey tuile

"Nica Brown 65%" **chocolate** entremets, caramelized **hazelnuts**, crunchy cocoa nibs & ice cream +€5

Roasted **apricot tart** with **rosemary**, whipped honey ganache & ice cream

Vanilla & **raspberry entremets**, lemon cream, caramelized **almonds**, meringue & sorbet