

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

Paleta Iberico de **Bellota** DOP Reserva 2017 22 euros

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Foie Gras ravioli, tomato marmalade, **zucchini** tagliatelle, poultry jus, vanilla-basil emulsion +€4

Smoked Haddock carpaccio, lentil salad, olive oil ice cream, raspberry liqueur, radish variation, tangy dressing

Girolle mushroom fricassée, olive wood-smoked eel, cauliflower cream, rich jus & lemongrass +€8

Chilled white asparagus velouté, quinoa salad – lovage & parmesan, **confit egg yolk**, crouton & salmon roe

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Seared tuna, japanese **rice**, mango condiment, eggplant & black bean, smoked avocado, miso emulsion +€6

Wild garlic **risotto**, **morel** mushrooms, aged parmesan, apple caramel & young leaf salad

Tarragon-stuffed **yellow chicken breast**, french-style **peas**, mustard-glazed carrot, roast chicken jus

Steamed **pollack** with Timut pepper & razor clams, **samphire** polenta, charred leeks, black garlic, citrus sabayon

Sweetbreads, artichokes barigoule-style, **Iberian ham**, onion gel & sage veal jus +€11

Caramelized **apricot tart**, rosemary, honey cream, almond tuile & praline, vanilla ice cream +€5

Fourme d'Ambert, **pear** gel & **onion** emulsion, carmine leaves & beer ice cream

Chocolate Entremets, **Amarena cherries**, vanilla ganache, cocoa opaline & yogurt sorbet

Gariguettes **Strawberries**, lychee jelly, **confit rhubarb**, lemon cream, Breton shortbread & sorbet +€3