

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, confit **tomatoes & shallots**, green beans, veal jus, coconut-lemongrass emulsion +€6

Pressed **Provençal vegetables**, **smoked eel**, eggplant & black bean coulis, watercress gel

Aged beef tataki, **whelk tartare**, figs, pak choi & almonds, coriander mayonnaise +€5

Chilled carrot & turmeric velouté, **quinoa** salad with fermented **beetroot**, parsley & salmon roe

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Baby artichoke risotto with **burrata** from Puglia, preserved lemon vinaigrette, basil & red shiso

Sweetbreads in a crispy fried onion crust, buttered **spinach**, **fingerling potatoes & morels**, thyme veal jus +€13

Iberian pluma, **green peas** with **chorizo** & tarragon, **octopus** with parsley, red wine sauce

Grilled mackerel, roasted tomatoes, zucchini & melon, **goat curd**, nori-soy condiments

Meunière style sole fillet gratiné with **aged Comté**, baby **fennel**, carrots and broccoli, bouillabaisse jus +€11

Yellow pepper & raspberry tart, caramelized **almonds**, vanilla ganache & sorbet

“Tuma Yellow 80%” **chocolate entremets**, gianduja ganache, tonka bean & crispy feuillantine biscuit +€5

Goat's cheese from **Mr Fabre**, textures & maturations, pine nuts, **thyme** ice cream & **honey** tuile

Yellow peaches, citrus jelly, **pistachio praline**, meringue, redcurrant & white peach-jasmine sorbet +€4