

« Market menu »

Lunchtime only, Monday to Friday,
on the first floor.

STARTER - MAIN - DESSERT at €34
STARTER - MAIN or MAIN - DESSERT at €28

STARTERS

Fish terrine ~ preserved lemons ~ tangy vinaigrette

Tuna carpaccio ~ radish ~ roasted quinoa

Artichoke cream soup ~ hazelnut ~ perfect egg

MAINS

Catch of the day ~ gnocchi ~ marinère sauce

Pork tempe ~ braised vegetables ~ grilled onion jus

Risotto ~ lobster bisque ~ parmesan cheese

DESSERTS

Strawberry and timut pepper tart

Vanilla floating island

Parisian chocolate flan with caramel sauce



« À la carte »

Evening only, Monday to Friday,
on the ground floor

STARTERS

Scallops ~ leeks ~ hollandaise sauce, €27

Mackerel ~ potato ~ 'Sturia caviar', €29

Sturgeon ~ onion ~ soubise sauce, €24

Risotto ~ « tuber melanosporum » truffle ~ parmesan, €35

MAINS

Lobster ~ calf's head ~ Sauternes sauce, €41

Pollack ~ orange endives ~ flat oysters, €39

Duck pie ~ confit legs ~ red cabbage reduction, €39

Veal chop ~ truffle purée ~ Perigueux sauce, 82€ for 2 people

DESSERTS

Cheeses from Pierre Rollet, €15

Chocolate ~ vanilla ~ mucilage, €19

Citrus fruit ~ meringue ~ tagetes, €17

Apple ~ hibiscus flower ~ timut pepper, €18

