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RESTAURANT

MENU

BREADS

- 🕒 Fougasse with Provençal herbs and tomato pesto **G - D - N** 5.-
- Bread with Arbequina olive oil **G** 5.-

APPETIZERS

- 🕒 Normandy Oyster N2 natural (1 pc) **ML** 5.-
- 🕒 Selection of artisan cheeses (125 g) **G - D - N** 16.-
- 🕒 Acorn-fed Iberian ham 26.-
- 🕒 Smoked cod croquette (1 pc) **G - E - D - F** 4.-
- 🕒 Roast chicken croquette (1 pc) **G - E - D - SL - CE** 4.-
- Anchovies with smoked butter (4 pcs) **F - D - SL** 16.-
- Brioche with spider crab, coral mayonnaise and chives (2 pcs) **G - D - C - SL - E** 9.-
- Crunchy potato and nori taco, red prawn and Espelette pepper **C** 16.-
- Duck gyozas "a la diablo" with rancio wine chicken jus **G - E - CE - SL** 16.-

LIGHTS

- Seasonal tomatoes with olive oil sorbet **SL** 16.-
- 🕒 Thin-crust pizza with artichoke cream roasted eggplant and confit Duroc pork belly **G - D** 15.-
- Langoustine carpaccio with lime and tarragon **C - G** 21.-
- "Otoro" tuna belly with ponzu, kimchi mayonnaise and crispy puffed rice **F - S - E - SL** 25.-
- Cold lobsterd cannelloni with bisque, vegetables mosaic and sour apple **C - SL - CE - G - D - E** 20.-
- Charcoal beef tartare with soy-marinated egg yolk and crispy potato **E - M - S** 18.-
- Braised beets with spiced cream and fresh herbs **D** 15.-

STRENGTHEN

- Grilled red pandora with saffron sauce, cockles and potato gnocchi with chlorophyll **F - D - ML - SL - CE - G** 26.-
- Miso-marinated and braised croaker with carrot and ginger purée, Madras curry and coconut sauce **F - S - D** 26.-
- Squid casserole with parmentier ravioli and Iberian jowl veil **ML - SL - CE - C - F** 20.-
- Creamy cuttlefish and monkfish rice with spring garlic **F - ML - C - CE - SL - E** 25.-
- Ras-el-hanout chicken brochette beetroot couscous, and sour apple **G - E - SS** 18.-
- Duroc pork sausage with Catalan "butifarra del perol", potato parmentier and yellow chili **D - CE - SL** 21.-
- Oxtail "Tatin" with caramelised apples **G - CE - SL - D** 24.-
- Grilled rib-eye steak (400 g) 50.-

SWEET TALK

- 🕒 Vanilla foam toffee-coated brioche **G - D - E** 8,5.-
- Mi-cuit (15 min) of dark chocolate with sour cream **G - D - E** 8,5.-
- Red berry salad with creamy cheesecake **D - G - E** 8,5.-
- White chocolate and pistachio coulant with ice cream **G - D - E - N** 8,5.-
- Carrot and orange cake with citrus and vegetable ice cream **G - E - D - SL** 8,5.-

🕒 SERVED ALL DAY

Served all day dishes available from 12 pm to 11 pm
10% surcharge on the terrace

Our commitment against food waste. In line with current regulations, we offer you the possibility to take away any uneaten food at no additional cost. We provide suitable packaging.

G = Gluten N = Nut C = Crustacean CE = Celery M = Mustard
E = Egg SS = Sesame F = Fish SL = Sulphite P = Peanut
ML = Mollusk S = Soy D = Dairy L = Lupin