



Manifesto

It is with passion and conviction that we have selected producers who respect sustainable agriculture for your plates. Our aim is to offer you quality, seasonal produce.

THE MENU OF THE WEEK

Starter + Main Course ou Main Course + Dessert	29€
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Starter + Main Course + Dessert	33€

THE CHEF'S MENU

Starter + Main Course + Dessert	49€
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THE GONE MENU - under 12 years

Main Course + Dessert	15€
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TAPAS, TO SHARE... OR NOT!

SMOKED COD GRAVELAX 	14€
Chive and lemon oil	
DEVILLED EGGS	11€
Smoked haddock	
PLATE OF MORTADELLA	13€
Sundried tomatoes and capers	

SUGGESTION, TO SHARE...

Pieces to share, carefully selected by Chef Nicolas Moreau and his teams.
Choice according to availability, season and inspiration.

Meat and fish For 2 people 50€ / pers

Served with: melting potatoes and Béarnaise sauce

Prices include service.

Allergen information available at the bar or from our team.

THE CHEF'S MENU

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

SOFT LEEK IN AROMATS

Crunchy tartlet, liquorice and potato foam

OR

ENCRUSTED DUCK PATÉ

Marjoram and foie gras, bitter ale and pickled red radish

MAIN COURSES

SLOW-COOKED VEAL LOIN

Roasted sucrine lettuce and garlic potatoes in black garlic jus

OR

ARTICHOKE-STUFFED CANDELE BAKE

Sorrel and onion cream, parmesan

OR

RAINBOW TROUT

Celery glaze, marinated potatoes in lovage sauce

DESSERTS

WARM « VALRHONA » CHOCOLATE MOUSSE

Homemade green apple sorbet, fresh coriander

OU

PARIS-BREST CHOUX

Homemade pistachio and green curry ice cream

OU

CITRUS MERINGUE TART

Homemade bergamot ice cream

OU

POACHED PEAR

Sage elixir and homemade cereal ice cream

Prices include service.

Allergen information available at the bar or from our team.