

THE SIGNATURE MENU

STARTER + MAIN COURSE + DESSERT - 59€

STARTERS

CREAMY BURRATA FROM PUGLIA

Red pepper coulis, Iberian chorizo emulsion

OR

BÖMLO SALMON TARTARE

Chilled zucchini and basil velouté, fresh raspberries

MAIN COURSES

ARTISANAL LINGUINE

Black garlic parmesan cream, pine nuts, fresh basil

OR

WILD PIKE-PERCH

Anise-flavored pea cream, red wine-poached beetroot

OR

BEEF FILLET

Braised baby carrots, lovage mayonnaise, reduced jus

DESSERTS

CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER

Vanilla milk mousse

OR

WHITE PEACH

Red berry gazpacho, verbena sorbet

OR

APRICOT TIRAMISU INSPIRATION

Roasted pistachios, thyme-infused fromage blanc ice cream

OR

ORIADO CHOCOLATE

Green apple and coriander sorbet

Prices include service.

Allergen information available at the bar or from our team.

THE CHEF'S MENU

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

PANTIN-STYLE PÂTÉ

Pink radish pickles, seasonal fruit chutney

OR

HEIRLOOM TOMATO GAZPACHO

Spiced cucumber sorbet

MAIN COURSES

ARTISANAL LINGUINE

Black garlic parmesan cream, pine nuts, fresh basil

OR

SEA BASS FROM THE BAY OF CANNES

Aromatic confit fennel, Taggiasca olive vinaigrette

OR

CASTILIAN RED PORK "PALOMITA"

Green asparagus, spring onion and preserved lemon oil

DESSERTS

CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER

Vanilla milk mousse

OU

WHITE PEACH

Red berry gazpacho, verbena sorbet

OU

APRICOT TIRAMISU INSPIRATION

Roasted pistachios, thyme-infused fromage blanc ice cream

OU

ORIADO CHOCOLATE

Green apple and coriander sorbet

Prices include service.

Allergen information available at the bar or from our team.



OUR SEASONAL MENU

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	

STARTERS

PANTIN-STYLE PÂTÉ	18€
Pink radish pickles, seasonal fruit chutney	
BÖMLO SALMON TARTARE	19€
Chilled zucchini and basil velouté, fresh raspberries	
CREAMY BURRATA FROM PUGLIA	18€
red pepper coulis, Iberian chorizo emulsion	
HEIRLOOM TOMATO GAZPACHO 	17€
Spiced cucumber sorbet	



MAIN COURSES

— all our dishes are served with Panisses Provençales

SEA BASS FROM THE BAY OF CANNES	31€
Aromatic confit fennel, Taggiasca olive vinaigrette	
WILD PIKE-PERCH	33€
Anise-flavored pea cream, red wine-poached beetroot	
BEEF FILLET	38€
Braised baby carrots, lovage mayonnaise, reduced jus	
CASTILIAN RED PORK "PALOMITA"	30€
Green asparagus, spring onion and preserved lemon oil	
ARTISANAL LINGUINE 	26€
Black garlic parmesan cream, pine nuts, fresh basil	

FROMAGES LE GONE

— À Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER	12€
Vanilla milk mousse	
WHITE PEACH	12€
Red berry gazpacho, verbena sorbet	
APRICOT TIRAMISU INSPIRATION	12€
Roasted pistachios, thyme-infused fromage blanc ice cream	
ORIADO CHOCOLATE	12€
Green apple and coriander sorbet	

Prices include service.

Allergen information available at the bar or from our team.