

BLOSSOM, A CHIC AND NATURAL TABLE,

ATTENTIVE TO THE QUALITY

AND THE ORIGIN OF THE PRODUCTS.

ANAÏS FORAY, HEAD CHEF  
SHEREEN KHÉLIF, PASTRY CHEF

## CHAMPAGNE BY THE GLASS

LAURENT-PERRIER La Cuvée 22  
LAURENT-PERRIER Cuvée Rosé 24

## WINE BY THE GLASS

### WHITE WINE

CHABLIS AOP - Domaine Jean Marc Brocard 14  
SANCERRE AOP - Domaine Henri Bourgeois «Le MD» 18  
POUILLY-FUMÉ AOP - Domaine Hubert Veneau 13  
JURANÇON AOP - Domaine Latrille Château Jolys 16  
CROZES-HERMITAGE AOP - Domaine Michelas St Jemms «Signature» 15  
CONDRIEU AOP - Cave «Saint-Désirat» 22

### RED WINE

MERCUREY AOP -Domaine Meix Foulot 18  
CROZES-HERMITAGE AOP - Domaine Michelas St Jemms «Signature» 15  
HAUT-MÉDOC AOP - Château Peyrat-Fourthon «La Demoiselle d'Haut-Peyrat» 15  
SAINT-ESTÈPHE AOP - Château Grave Lacour 17  
ALSACE PINOT NOIR AOP - Alsace Domaine Charles Frey «Quintessence» 19

### ROSÉ WINE

CÔTES DE PROVENCE AOP - Château Roubine «La vie en Rose» 13

## ORGANIC JUICE ELIXIRS - 24CL

CONFIANCE (TRUST) 14  
Apple, pineapple, passion fruit, lemon, ginger, turmeric

AMOUR (LOVE) 14  
Apple, cucumber, spinach, kale, lemon

BONHEUR (HAPPINESS) 14  
Apple, strawberry, raspberry, coconut water, orange blossom

## MINERAL WATER

33CL 7  
Evian, Badoit, Perrier

75CL 10  
Evian, Badoit, Chateldon

## HOT DRINKS

Espresso 8  
Americano, double espresso, latte, cappuccino 10  
Chocolate, tea, herbal tea 10

## LUNCH MENUS

BASED ON DAILY SEPCIALS

STARTER, MAIN COURSE & DESSERT: 55€

ENTRÉE & PLAT : 46€

PLAT & DESSERT : 42€

## SEASONAL STARTERS

HEIRLOOM TOMATOES 23  
Mozzarella di Bufala, organic balsamic vinegar, Taggiasche olives and corn chips

CRUNCHY ICEBERG HEART SALAD 26  
Prawns roasted with saté, spicy vinaigrette, lime, cranberries and crispy melba

FRESHNESS OF PEAS 25  
Peas, green tomato and celery in gazpacho, feta, ginger and lemon oil

SEA BREAM CEVICHE 26  
Marinade with cucumber, coconut milk and lime, jalapeno and crunchy fennel

DAILY SPECIAL 20

## BACK FROM THE MARKET

YOUNG ZUCCHINI FRICASSÉE 28  
Zucchini compote, sautéed quinoa with Cajun spices, yuzu vinaigrette and nasturtium

BEEF TATAKI 36  
Eggplant caviar with raz el hanout, candied tomatoes, Riviera herb sauce and meat juice

WILD OCTOPUS FROM PALAMOS IN PARSILLADE 38  
Snap peas, potatoes, spring onions, Romesco sauce, peppers and confit lemon

SOFT COOKED COD 37  
Zucchini, asparagus and seasonal greens mousseline, cream infused with pink garlic and parsley oil

VEGETARIAN POKE BOWL 28  
Warm Minori rice, avocado, mango, white cabbage, carrot, cucumber, chickpeas, sesame, honey, ginger

SALMON POKE BOWL 34  
Same filling as the vegetarian poke bowl and minute marinated raw salmon

DAILY SPECIAL 32

## BLOSSOM DELIGHTS

SIGNATURE SAINT-HONORÉ 15  
Blueberry cream, white chocolate whipped cream, fresh black fruits and coulis

CHOCOLATE & VANILLA FINGER 16  
Hazelnut dacquoise, vanilla chocolate cream, dark chocolate pod

OUR CHIC CHEESE CAKE LIME STRAWBERRY 15  
Oatmeal granola and crispy kasha, cranberries and strawberry jelly

SEASONAL FRUIT NAGE 15  
Tapioca with verbena and garden flowers

CAFÉ GOURMAND 17

DAILY SPECIAL 15

Prices in Euros - Service included

All our meats are from EU. All our homemade dishes are prepared on site from raw products.  
The list of allergens present in the dishes is available on request.

The restaurant is open from Monday to Friday, from 12 p.m. to 2:30 p.m. and from 7:30 pm to 9:30 pm

