



Chef's favorite



It starts here!

Stracciatella Di Bufala 
(Basil infusion -
Toasted bread)


blowtorch marquereaux
(Remoulade celery -
Mustard pickles)

Mimosa eggs
(Chicken poutargue - Lime
basil mayonnaise)

Suggestion of the day
(On the slate)

We continue with...

Roast cockerel
(Mashed potatoes)

Roasted cauliflower 
(Herb cream - Lemonconfit
- Bergamot)

Parsley of beef
(French fries - Chimichurri
sauce)

Suggestion of the day
(On the slate)

Wait, this isn't over!

Gourmet coffee
(Chocolate mousse - Canelé -
Pistachio & orange blossom cream)

Smoked dark chocolate mousse
(homemade almond milk ice
cream)

Pavlova
(Pineapple - Mango - Passion -
Pomegranate - Combava)

Suggestion of the day
(On the slate)

Dish
€ 15

starter - main course or
main course - dessert
€ 19

starter - main course -
dessert
€ 24



It starts here!

Stracciatella Di Bufala
(Basil infusion -
Toasted bread)

€ 12



Fish crudo
(Ginger - Coriander - Thai
Basil)

€ 13



Mimosa eggs
(Chicken poutargue - Lime
basil mayonnaise)

€ 6

Chef's favorite



Crispy goat's cheese
(Walnuts - Honey -
Mesclun)

€ 9



blowtorch marquereaux
(Remoulade celery -
Mustard pickles)

€ 11

Oysters from Le Bassin
(Maison Dupuch - Les parcs
de l'Impératrice)

6 pieces – € 12

9 pieces – € 18

12 pieces – € 24

We continue with...

Risotto Carnaroli
(Prawns - Bisque -
Bergamot)

€ 22

Roasted cauliflower
(Herb cream - Lemonconfit
- Bergamot)

€ 21



Plancha Saithe
(Vegetables Mille-feuille - Mango
tomato chutney - Madras curry)

€ 21

Grilled octopus
(Corn hummus - Burnt lemon
condiments - pomegranates)

€ 29

Chef's favorite



Veal shank
(Melt-in-your-mouth - Early
vegetables - Spicy cocoa juice)

€ 24

Argentine Angus Beef 300G
(Chimichurri - Dauphine potatoes -
Maldon salt)

€ 31

Chef's favorite



Wait, this isn't over!

Cheese platter
(Selection of Pierre Factory)

€ 5 (variety)

Baba au rhum to share or not
(Amber rum - Light cream -
Bourbon vanilla)

€ 12

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Pavlova
(Pineapple - Mango - Passion -
Pomegranate - Combava)

€ 8

Grilled fruit
(Pineapple - Mango - Apples -
Bissap juice - Ginger)

€ 8

Smoked dark chocolate mousse
(homemade almond milk ice
cream)

€ 7

M'HALBI creamy custard
(Orange blossom - Pistachios)

€ 6



Vegetarian dish



Spicy dish

Free carafe or glass of water on request. Net price, service included.