

LES SNACKS

Almonds .....	65
Olives .....	65
Oyster no.3 .....	45
Anchovies, toast & lemon .....	150
Saucisson .....	65
Mortadella .....	65
Chorizo Ibérico .....	65
Jambon Noir .....	110
Green salad .....	65

LES APÉRITIFS

Champagne .....	235
Frizzante .....	165
Helles Lager .....	75
Sidre .....	80
Meyer Lemon Wine Spritz .....	135
Negroni .....	145
Suze Tonic .....	135
Manzanilla .....	125
Orange Spritz 0,0% .....	110

LE MENU

Your choice of  
starter, pasta, main course & dessert.

695

LES ENTRÉES

Lion's mane & brown butter .....	190
Seasonal mushrooms, persillade & egg yolk .....	185
Crêpe vonnassienne, fresh vendace roe from Kalix, celeriac & crème crue .....	195
Radicchio, beets & fresh goat cheese .....	170
Ragu with borlotti beans & mussels .....	190

LES PÂTES

Fermentata 'cacio e pepe' .....	195/255
Casarecce, lamb ragù & salsa verde .....	195/255
Agnolotti with pumpkin & seed pesto .....	225

LES PLATS

Pointed cabbage, chantarelles, bell pepper & apple .....	325
Pike perch, carrot, broccoli & beurre blanc .....	345
Guineafowl, Savoy cabbage, radish & jus.....	365

Please let us know of any allergies.