

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

Gem lettuce, bell peppers, daikon & tomatillos .....	170
Lion's mane & beurre noisette.....	185
Wild salmon, aronia berries, fennel & celery oil .....	180
Crêpe vonnassienne, vendace roe from Kalix, celeriac & crème crue .....	190
Scallop quenelle, crevettes impériales & satsuma .....	195
Grilled lamb liver, aubergine & pepper sauce .....	175

LES PÂTES

Fermentata 'cacio e pepe' .....	195/255
Pappardelle with chicken liver, red wine & sage .....	195/255
Agnolotti with ricotta & funnel chanterelles .....	225

LES PLATS

Pointed cabbage, chanterelles, pumpkin & brioche croutons .....	325
Halibut, carrot, zuckerhut, fig leaf oil & beurre blanc .....	375
Lamb, broccoli leaf, green bell pepper, anchovies & jus .....	365

Please let us know of any allergies.