

LES SNACKS

Almonds	65
Olives	65
Oyster no.4	45
Anchovies, toast & lemon	150
Comté 24 mois	85
Charcuterie plate	185
Jesus Basque	75
Mortadella	75
Jambon Basque	105
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	170
Manzanilla	135
Helles Lager	75
Americano	145
Negroni	145
Dry Martini	145
Gin Tonic	145
Suze Tonic	145
Orangina	45

LE MENU

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

7 4 5

LES ENTRÉES

Warm winter salad, calamansi sabayon & Ardi Gasna	175
Roasted carrots, ras el hanout & almonds	165
Brandade croquettes, sourdough tempura & sauce aigrelette	175
Focaccia, chicken pressé, dijon & cornichons	165
Grilled lamb liver, smoked aubergine & green pepperbell	180
Glazed lion`s mane, anchovies & parsley	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Tajarin, beurre blanc, trout roe & chives	195/265
Agnolotti with duck, xipister & sage	225

LES PLATS

Braised celleriac, forest mushrooms & persillade	345
Turbot with potatoes, lardo, chantarelles & sherry	385
Lamb, beetroots, lingonberries, radicchio & jus	395

Please let us know of any allergies.