

## LES SNACKS

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

## LES APÉRITIFS

Champagne .....	210
Ataman Vermut Original .....	95
Manzanilla .....	135
Helles Lager .....	75
Cider .....	85
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

White asparagus, rhubarb & sauce mousseline.....	190
Cod brandade, tardivo & herbs .....	175
Red mullet, shiitake escabèche & tapenade .....	185
Morels, spinach & sauce suprême .....	195
Pork belly tonnato, anchovies, capers & taggiasca olives .....	175

## LES PÂTES

Fermentata 'cacio e pepe' .....	195/265
Spaghetti with spinach pistou, pain Roubaisien & rapeseed vinaigrette .....	195/265
Agnolotti with pork, lemon & sage .....	235

## LES PLATS

Panisse, kronärtskocka, tomatoes & cime di rapa .....	335
Artic char, celeriac, crème cru & trout roe .....	395
Kintoa pork loin, oyster mushrooms, garlic & jus .....	395

Please let us know of any allergies.