

LES SNACKS

Almonds	65
Olives	65
Half a dozen Oyster no.4.....	200
Anchovies, toast & lemon	150
Three hard cheeses	165
Charcuterie plate	185
Mixed plate	250
Jambon de Kintoa	155
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	170
Helles Lager	75
Poiré Cider	85
Negroni	145
Dry Martini	145
Suze Tonic	145
Chartreuse Tonic	145
Cinot & Tonic.....	115

LE MENU

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

7 4 5

LES ENTRÉES

White asparagus, radish & tarragon	190
Oyster mushroom, preserved lemon & egg yolk.....	185
Accras de morue, mâche & lemon.....	175
Grilled turbot, confit tomatoes & ramson.....	195
Lamb sweetbreads, spinach & anchovies.....	195

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Rigatoni with pistou & pecorino	195/265
Agnolotti with ricotta, goat cheese, mint & tardivo	235

LES PLATS

Tian de Légumes Provençal, panisse & basil	335
Wild salmon, swiss chard, shallots, capers & asparagus beurre blanc.....	395
Bresse chicken, potato puré, champignon & jus	425

Please let us know of any allergies.