

LES SNACKS

Almonds	65
Olives	65
Anchovies, toast & lemon	150
Three hard cheeses	165
Charcuterie plate	185
Mixed plate	250
Chorizo Basque	95
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	170
Helles Lager	75
Poiré Cider	85
Negroni	145
Dry Martini	145
L'Antidote 0,0%	125
Cinot & Tonic 0,0%.....	115

LE MENU

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

7 4 5

LES ENTRÉES

White asparagus, forced rhubarbs & vinaigrette	180
Glazed lion's mane mushroom & hazelnuts	195
Turnip, lumpfish roe, ground elder & crème crue.....	185
Wild asparagus, mizuna, colatura & goat cheese	185
Grilled octopus, lardo & sage	180
French beef tartare, capers, cornichons, Dijon & spring onion	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Pappardelle med ragù bianco & pecorino	195/265
Agnolotti with ricotta, nettles & green peas	245

LES PLATS

Panisse, grilled spring onions, zucchini & basil	335
Mackerel, yellow beets, sorrel & chili	395
Kintoa pork neck, green asparagus, garlic, preserved lemon & jus	395

Please let us know of any allergies.