

LES SNACKS

Almonds	65
Olives	65
Anchovies, toast & lemon	150
Comté	85
Charcuterie plate	185
Mixed plate	250
Jesus Basque	95
Green salad	65

LES APÉRITIFS

Champagne	210
Prosecco	170
Helles Lager	75
Poiré Cider	85
Negroni	145
Dry Martini	145
Icha 'Rabarber & Vanilj' 0,0%	85
Antilope 0,0%	125

LE MENU

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

7 4 5

LES ENTRÉES

Burrata, cucumber gazpacho & summer oil.....	185
Green beans & œuf mimosa.....	175
Tarte fine à la courgette & goat cheese.....	180
Rutabaga, crème crue, chives & trout roe.....	180
Cured wild salmon, gooseberry, mint & currant leaf oil	190
Skewer with veal sweetbreads, pimientos de padrónes & persillade.....	195

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Casarecce alla ragù genovese	195/265
Agnolotti filled with ricotta, sage & hazelnuts.....	245

LES PLATS

Shiitake, yellow beets, charred onion, fried sage & mushroom jus.....	335
Monkfish, swiss chard, new potatoes & beurre blanc	425
Chicken, aubergine, tomatoes, basil & jus	415

Please let us know of any allergies.