

LES SNACKS

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

LES APÉRITIFS

Champagne	210
Prosecco	170
Helles Lager	75
Suze tonic	135
Negroni	145
Dry Martini	145
Clausthaler Pilsner 0,0%	45
Orangina 0,0%	45

LE MENU

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

7 4 5

LES ENTRÉES

Pissaladière.....	180
Fried raviole, swiss chard, preserved lemon, basil & chili jam.....	185
Chanterelles, laguiole sablé & egg yolk.....	195
Green beans, spinach, cilantro beurre blanc & trout roe.....	180
Grilled hamachi, taramasalata, spring onion & shiso	195
Glazed sweetbreads, pickled carrots & parsley.....	190

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Rigatoni, salsiccia, & fennel	195/265
Agnolotti filled with ricotta, mint & aubergine	245

LES PLATS

Coco de paimpol, zucchini, tomato caramel & tagetes	335
Char, beets, leek, crown dill & beurre blanc	415
Duck breast, grilled salad, agretti, tromboncino, celery & cherries.....	425

Please let us know of any allergies.