

LES SNACKS

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

LES APÉRITIFS

Champagne	210
Prosecco	170
Draft beer, 30cl.....	60
Cider Brut	85
Negroni	145
Dry Martini	145
Antilope 0,0%	125
Antidote 0,0%	125

LE MENU

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

7 4 5

LES ENTRÉES

Leeks, coriander seed vinaigrette, parsley & coriander flower	180
'Coco de Paimpol' beans, zucchini, bottarga & mint.....	175
Arctic char, puntarelle, honey, lemon & capers.....	185
Duck rillettes, foccacia, radicchio & xipister	190
Beef ribs croquette, pointed cabbage & chilli	175
Tartar de bœuf provençal.....	195

LES PÂTES

Fermentata 'cacio e pepe'	195/265
Rigatoni with red wine ragù.....	195/265
Agnolotti filled with ricotta, goat cheese & mint	245

LES PLATS

Pithivier with celeriac, apples, braised fennel & radicchio.....	335
Wild salmon, yellow beets, savoy, crown dill & beurre blanc.....	415
Blood duck, plum tomatoes, corn, pangrattato, sage & jus	425

Please let us know of any allergies.