

# The MENU

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## STARTERS

**Foie gras**, carrot, mango · 26€

**Stracciatella**, basil, piquillo peppers, daikon radish · 18€ 

**Lobster**, confit vegetables, ginger · 45€ 

**Organic egg**, peas, mint · 14€ 

**Artichoke**, tofu, rice · 18€  

## FISH

**Greater amberjack**, asparagus, ratte potato · 40€

**Sea bream**, zucchini, sorrel · 34€ 

**Turbot**, nakedli, asparagus, truffle · 52€

## MEAT

**Saddle of lamb**, eggplant, lemon · 36€

**Pork tenderloin**, piperade, paccheri · 30€

**Veal sweetbread**, morel mushrooms, asparagus · 49€

## VEGETAL

**Nakedli**, asparagus, Chipotle chili oil · 22€  

**Peas**, buckwheat, almond milk · 20€    

## CHEESES



Mère Richard **cheeses assortment** · 12€  




**Cervelle de canut** · 8€  

**Faisselle** molded by the ladle · 7€  

## DESSERTS

**Yogurt**, raspberry, pesto · 17€

**Carrot**, passion fruit · 16€  

**Chocolate**, apple, cider · 16€   

**Seasonal fruits** · 14€   

Homemade **ice creams and sorbets** 2 scoops of your choice · 7€

*Vanilla, hazelnut, chocolate, lemon, red and exotic fruits*

**The gourmet**, coffee, tea or herbal tea · 12€

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## Kids MENU

**Starter, main course & dessert** · 18€

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 Gluten-free  Vegan  Vegetarian  Lactose-free

Prices include VAT in euros, service included - The origin of the meat is available at the restaurant entrance - The list of allergens is available from our waiters.

Alcohol abuse is dangerous for your health, please drink responsibly.