

The MENU

STARTERS

- Foie gras**, fig, almond · 26€
Fava beans, burrata, radishes · 18€
Lobster, confit vegetables, ginger · 45€ 
Organic egg, peas, mint · 14€ 
Seaweed, samphire, cauliflower · 18€   

FISH

- Corsican meagre**, broccolini, myrtle · 45€ 
Sea bream, zucchini, sorrel · 34€ 
John Dory, crayfish, courgette blossom · 54€

MEAT

- Veal fillet**, oyster mushrooms, potimarron squash · 42€
Pork tenderloin, piperade, paccheri · 30€
Veal sweetbread, morel mushrooms, asparagus · 49€

VEGETAL

- Potimarron squash**, oyster mushroom, shiitake mushroom · 20€  
Sweet potato, buckwheat, kale · 18€   

CHEESES

Mère Richard **cheeses assortment** · 12€  

Cervelle de canut · 8€  

Faisselle molded by the ladle · 7€  

DESSERTS

Yogurt, raspberry, pesto · 17€

Hazelnut, cocoa, praline · 16€

Peach, champagne, hibiscus · 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€

Kids MENU

Starter, main course & dessert · 18€

 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.