

MENU



STARTERS

• RAY FISH | 13€

Ray fish ballotine, mushroom, spinach, fish smoke, miso cream, crumble nuts

PORK | 12€

Pork shank log, meat gravy, garlic and parsley emulsion, mashed rutabaga and apple

ENDIVE | 10€

Braided endive, mashed sweet potatoes, cream of horseradish with lime, roasted almond

• MAIN DISH •

DUCK | 31€

Duck breast with pumpkin cream wedges, duchess potatoes, red onion pickles

TUNA | 33€

Red tuna, cauliflower espuma, leeks in seaweed, black radish, bird pepper sauce, sesame, honey

POLENTA | 24€

Creamy polenta, roasted celery with rosemary, raisins and Granny Smith apple, kadaif verbena emulsion, poached egg

COTE DE BOEUF TO SHARE | 10€ for 100g

*Aged cote de Boeuf from Aubrac to share - accompanied by - seson vegetabal
- La Ratte potatoes from le Touquet - and mesclun salad **Ask for the weigh!**,
minimum 1kg*

• DESSERTS •

PRALINE | 14€

Soft pistachio biscuit with creamy praline crumble, poached pear

LITCHI | 13€

Sliced litchi, mint, mascarpone lime, almond biscuit, bitter clementine nectar

FENNEL | 12€

Fennel foam, persimmon tartar, mint, coriander, soy milk
wasasabi emulsion, walnuts tile