

The Starters

15€

Crab meat in aspic crustaceans, sea urchin ice-cream, vegetables pickles and condiments + 2€.
Black pudding, foie gras and pork trotters cooked like a “terrine”, artichokes creamy and fried.
Candied salmon, vinaigrette with a green pepper, colored radishes and lime jelly.
Ravioli of swiss chard and cheese, mushrooms, watercress broth, herbs and avruga.

The Main courses

24€

Roasted gosly on a brioche bread with chicken liver, marsala wine sauce and celery purée.
Small cauliflower cooked with zaatar spices, purée, crunchy crumb with buckwheat and spiced yoghurt.
Steamed Hake fish, candied cuttlefish, risotto with squid ink and acidulous baby onions, saffron emulsion.
Confit Lamb shoulder with herbs, multicolored carott candied and purée, pomegranate and condiments .

The Desserts

13€

Cheese plate and cherry jam.
Chocolate: ganache, mousse, crumb, salted butter caramel, peanut ice cream with smoked salt.
Basque cake and mascarpone ice-cream.
Mini lemon calamansi pie, meringue with myrtle and combawa, lemon zest and cottage cheese sorbet.
Poached pears, creamy pecan nuts, black tea sorbet, jelly and biscuit.

Lunch Menu from Wednesday to Friday, (except holidays and weekends)

Dish of the day	19€/pers.
Starter of the day + dish of the day or dish of the day + dessert of the day	23€/pers.
Starter of the day + dish of the day + dessert of the day	28€/pers.
Menu carte	45€/pers.
Starter + main course + dessert	
Menu dégustation « surprise »	70€/pers.
6 courses, served for the whole table	

It is possible that our dishes contain allergenic products. Keep us informed of any intolerances or allergies



Prix net, service compris

Open for lunch and dinner From Wednesday to Saturday

To 12 p.m. to 2 p.m. and to 7 p.m. to 10 p.m.

And Sunday from 12 p.m. to 2 p.m. in two services, the first at 12 p.m. and the second at 1:30 p.m. / 1:45 p.m.

Closed Sunday dinner, Monday and Tuesday