

## Appetizers

*Homemade brown shrimps croquettes*

17

*Prawns in a chorizo butter, work around peas*

20

*Caramelized eggplant in miso, dashi broth (vegetarian)*

15

*Pan-fried sea scallops, Sichuan peppered beet, lemon caviar and coral  
sauce*

18

*Entrecôte carpaccio, truffled mozzarella and bread crisp*

18

## Main course

*Truffled Bresse poultry and potato gnocchis*

26

*Low temperature baked cod, Swedish potatoes,  
Ham broth*

28

*Rubia Galicia Dry Aged beef, butter glazed potatoes in rosemary  
(Spanish entrecôte aged 4 weeks)*

30

*Red mullet, sage and lard, textured Brussels sprouts*

27

*Parmentier de cuisse de canard confite, patates douces et  
chips d'épinards, caramel d'harissa*

26

*On the grill and our classics*

*Prepared "american", homemade fries*

18

*Burger 100% pure beef, cheddar, house sauce*

18

*Vegetables burger, grilled lettuce pesto (vegetarian)*

22

*Simmental pure beef tenderloin*

30

*Menu 48 euros*

*These appetizers and main courses can be ordered "à la carte"*

*Caramelized eggplant in miso, dashi broth (vegetarian)*

*Or*

*Smoked salmon's heart, Asian condiments  
and cucumber jelly*

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*Low temperature baked cod, Swedish potatoes,*

*Ham broth*

*Or*

*Confit duck leg Parmentier, sweet potatoes and spinach chips,  
Harissa caramel*

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*Choice of deserts  
(Except "café gourmand")*

