

PLATES

- 6 € CREAMY DIP, SPICY ONION ET TORTILLA CHIPS (G) (V)
Buckwheat tortilla, white beans, spicy onion confit
- 8 € KIMCHI FRITTERS & MAYO AIL DES OURS (V)
Kimchi fritter, wild garlic vegan mayo
- 10 € FROMAGE FRAIS RÔTI (G)
Creamy sheep's milk cheese, spicy honey, sumac, caraway seeds, coriander
- 8 € POTATOES CHURROS DELUXE
Potato churros, Creamy Deluxe sauce
- 7 € CARPACCIO COURGETTE (G) (V)
Barberry, apple molasses
- 11 € ASPERGE BÉNÉDICTE
Green asparagus, seaweed hollandaise, crouton
- 13 € ARTICHAUT DIP & CRUNCH (G) (V)
Whole artichoke to share, coconut peanut sauce for dipping & a nuty condiment for crunching
- 9 € OKONOMIYAKI
Japanese omelette with pointed cabbage, smoky soy sauce, ginger sauce & red onion pickle
- 9 € PASTA SARDA, FÊTA & BLACK OIL
Fregola sarda, feta cream, and black olive oil, herb salad
- 13 € PITHIVIERS DE CHAMPI ET JUS RÉDUIT
Puff pastry, shitake and button mushroom filling, long-reduced vegetable juice
- 4 € GYOZA POIREAU MISO & TAHINI (V)
per pair *Dumpling, leek and miso filling, tahini sauce*
- 8 € TEMPURA DE PLEUROTE (V)
Fried oyster mushroom, lemon cream sauce

DESSERTS

- 9 € PARIS - BEYROUTH
Cream puff, sesame cream, sesame cracker, praline, orange blossom
- 10 € PROFITEROLE FRAISE & PIMENT
Cream puff, strawberry sorbet, white chocolate whipped cream, chili caramel
- 9 € RHUBARBE (V)
Hazelnut streusel, candied rhubarb, rhubarb sorbet, green cardamom
- 10 € CHOCO ZAATAR (V)
Chocolate tart, pumpkin seed and za'atar praline, choco cream
- 9 € UNE FEUILLE
Caramelized filo pastry, smoked vanilla cream, black lemon caramel, oxalis flowers
- 3,5 € ICE CREAM (G) (V)
Choice of sorbet: Strawberry, Rhubarb

