

FOOD M



The list of allergens contained on our plates is available here and with our teams.

Plates

All our plates are for sharing! Discover the selection that will be served at your table.

WHIPPED RICOTTA FUMÉE

Smoked ricotta, virgin sauce, tomato, capers, dill

FOCACCIA NDUJA & CHESSE

Grilled focaccia, melted smoked cheese, nduja with mushrooms, harissa oil, pickles

GNOCCHI TOMATE & GREMOLATA

Skyr gnocchi, black garlic tomato sauce, gremolata, Béarn tomme cheese

FRITTO MISTO & ÉPICES DOUCES

Lightly battered & fried eggplant & zucchini, mix of spices : mild curry, smoked paprika, seaweed, lemon

CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

Desserts

TATIN CHAÏ

Caramelised apple sheets, almond biscuit, chaï whipped cream

ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts, milk chocolate

DEVIL EGGS

Deviled egg, spicy mayo, fried garlic and shallot, fresh herbs

CHOU POINTU MUHAMMARA

Pointed cabbage, muhammara pepper sauce, coconut-lime cream, coriander, red onion

COURGETTE PEANUT SAUCE

Grilled zucchini, ginger and peanut pickle, coriander, coconut & peanut sauce

PORTOBELLO KATSU

Breaded mushroom, Shibuya sauce

BUCKET DE CHOUX

Vanilla raw cream puffs, salted butter caramel

STICK CHOCOLAT GRAND CRU

Biscuit dark chocolate 65%, hazelnut, chocolate and coconut ganache



VEGAN



VEGANIZABLE



GLUTEN-FREE

Taxes and service charges are included in the price. Please note that we do not accept checks and bills of €200 and €500.