

PLATES

6 € CREAMY DIP, SPICY ONION ET TORTILLA CHIPS (G) (V)
*Buckwheat tortilla, white beans, spicy onion
confit*

10 € AUBERGINE MILANAISE, SAUCE TOMATE (V) (Fried)
Breaded aubergine, tomato sauce, lemon wedge

10 € FROMAGE FRAIS RÔTI (G)
*Creamy sheep's milk cheese, spicy honey,
sumac, caraway seeds, coriander*

8 € POTATOES CHURROS DELUXE (Fried)
*Potato churros, Creamy Deluxe sauce, Bearn
tomme cheese*

7 € CARPACCIO DE BETTERAVE (G) (V)
*Beet carpaccio, sesame vinaigrette, pickled
beet, spring onion, gomasio*

11 € POIVRON RÔTI, RICOTTA & GREMOLATA
*Roasted bell pepper, ricotta with honey and
Espelette pepper, gremolata, herb crumb*

13 € PORTOBELLO, PERSILLADE & SAUCE POIVRE
*Portobello mushroom with parsley-garlic
seasoning, spinach, and green peppercorn
sauce*

9 € PATATE DOUCE GARAM MASALA & COCO (G) (V)
*Roasted sweet potato, garam masala, coconut &
lemongrass sauce, smoked paprika oil*

10 € RISOTTO DE FREGOLA & COMTÉ
*Fregola risotto, Comté cream, sage butter, and
runny egg yolk*

13 € PITHIVIERS DE CHAMPI ET JUS RÉDUIT
*Puff pastry, shitake and button mushroom
filling, reduced vegetable juice*

4 € PIEROGI CHAMPIGNON & SAUCE RAIFORT
per pair *Polish mushroom ravioli, horseradish and
buttermilk sauce, dill oil*

8 € TEMPURA DE PLEUROTE (V) (Fried)
Fried oyster mushroom, lemon cream sauce

DESSERTS

9 € PARIS - BEYROUTH
*Cream puff, sesame cream, sesame cracker,
praline, orange blossom*

10 € TATIN DE PRUNE
Puff pastry, candied plums, cream, thyme oil

9 € FROZEN GRAPE (V)
*Grape sorbet, lost wine syrup, black grape,
gavotte tuile*

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 € SORBET (G) (V)
Choice of sorbet : Strawberry, Vine peach, Grap

