FOOD

Plates

We recommend 3 plates per person to share.
All of our dishes are designed to be shared and will arrive at the pace of the kitchen.

FRENCH QUESADILLAS (GF)
Buckwheat galette, Comté, sweet & sour onion compote, pickled green chili · 3 / piece

TARTE À L'OIGNON, CAVIAR
Puff pastry, onion compote, seaweed caviar, chives · 11

FRIED CAULIFLOWER WING (V) (Fried)
Korean-style fried cauliflower, hot sweet and sour sauce, coriander, lemon · 10

SOCCA PICKLES (V) (GF)
Chickpea flatbread, beetroot and red onion pickles, mint and parsley green sauce · 9

CARPACCIO DE CHOU RAVE (V) (GF)
Kohlrabi, black olive oil, cashew praline, mint · 9

POMME DAUPHINE (Fried)
Potato puff, barbecue sauce, garlic vegan mayo, spring onion · 7

GNOCCHI CACIO E ZAATAR
Gnocchi, zaatar cream, Tomme du Béarn cheese · 12

PORTOBELLO KATSU (V) (Fried)
Breaded mushroom, Shibuya sauce · 11

PAN CON TOMATE (V)
Toasted bread, garlic-rubbed grated tomato, spicy tomato nduja, tomato water vinaigrette · 8

CÉLERI TONNATO (V)
Thin slices of smoked-salt roasted celeriac, cashew & nori cream, capers · 8

LABNEH PUTTANESCA (GF)
Sheep's milk yogurt, Kalamata olives, caper, onion, parsley · 7,5

OEUF MAYO TAMAGO (GF)
Hard-boiled egg marinated in tamari and ginger, green mayonnaise, pickles · 5

(V) VEGAN (V) VEGANIZABLE (GF) 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.

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19 €

+ MAIN
+ CHOU À LA CRÈME
+ COFFEE

Only available until 2:30pm during the week (outside holidays).

DONBURI (V) Fried
Portobello katsu, grilled leek, rice, pickled onions, shibuya sauce, sesame, mint · 16

BIG GNOCCHI CACIO E ZAATAR
Gnocchi, zaatar cream, Tomme du Béarn cheese · 16

Desserts



TARTE CITRON MERINGUÉE
Almond tart, lemon crémeux, lime confit, verbena Italian meringue · 9,5

ROCHER PRALINÉ CACAHUÈTE
Peanut financier, praline–peanut molten center, salted butter caramel, milk chocolate · 9

STICK CHOCOLAT GRAND CRU (V)
Biscuit dark chocolate 65%, hazelnut, chocolate and coconut ganache · 9

BUCKET DE CHOUX
Vanilla cream puffs, salted butter caramel · 8

RIZ AU LAIT (V) (GF)
Coconut rice pudding, pistachio, verjuice, pumpkin seed nougatine · 8

(V) VEGAN (V) VEGANIZABLE (GF) GLUTEN-FREE

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