

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.

CERVELLE DE CANUT

Fresh cheese, garlic, parsley, barberry, breadcrumbs, coriander pickle

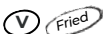
FOCACCIA NDUJA & CHESSE

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

GNOCCHI TRUFFE

Gnocchi, mushroom and truffle cream, sheep's tomme cheese

FRITTO MISTO AUX ÉPICES



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

OEUF PARFAIT, CRÈME CHAMPIGNON



Mushroom cream, sauteed oyster and Paris mushrooms, egg with chervil

CHOU POINTU MUHAMMARA



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

PATATE DOUCE MAFÉ ET CRISPY RICE



Roasted sweet potato, peanut tomato sauce, crispy rice, coriander

PORTOBELLO KATSU



Breaded mushroom, Shibuya sauce

Desserts

TARTE BOURDALOUE

Almond tart, almond cream, kumquat liqueur, pear, melilot, fontainebleau

ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts, milk chocolate

BUCKET DE CHOUX

Vanilla 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.