

# FOOD MM



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.

### FROMAGE FRAIS DE CANUT

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

### FOCACCIAS NDUJA & CHESSE

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

### GNOCCHI TRUFFE

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

### NUGGETS MAÏS

Corn fritter, classic curry sauce, creamy deluxe sauce

### CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

### OEUF PARFAIT, CRÈME CHAMPIGNON

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

### BUTTERNUT CHIMICHURRI

Roasted butternut, chimichurri sauce, pumpkin seed praline, rocket

### 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 CACAHUÈTE

Peanut financier, praline-peanut molten center, salted butter caramel, 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.