

FOOD M

Plates

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

LABNEH PUTTANESCA

Sheep's milk yogurt, Kalamata olives, caper, onion, parsley

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

NUGGETS MAÏS

Corn fritter, classic curry sauce, creamy deluxe sauce

CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

OEUF PARFAIT MAÏS

Corn cream, perfect egg, buttered crouton, 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.