

# 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

### TARTE À L'OIGNON, CAVIAR

Puff pastry, onion compote, seaweed caviar, chives

### GNOCCHI CACIO E ZAAATAR

Gnocchi, zaatar cream, Béarn tomme cheese

### POMME DAUPHINE

Potato puff, barbecue sauce, garlic vegan mayo, spring onion

### CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

### OEUF PARFAIT MAÏS

Corn cream, perfect egg, buttered crouton, chervil

### SUCRINE KIMCHI

Little gem lettuce, kimchi, nori veganaise, peanut butter, toasted nori

### PAN CON TOMATE

Toasted bread, garlic-rubbed grated tomato, spicy tomato nduja, tomato water vinaigrette

### PORTOBELLO KATSU

Breaded mushroom, Shibuya sauce

## Desserts

### TARTE RHUBARBE MERINGUÉE

Almond tart, rhubarb cream, rhubarb compote, Italian meringue

### 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.