

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

SOCCA ARTICHAUT

Chickpea flatbread, artichoke, herb vegan mayo, black olive oil, chives, chervil

GNOCCHI CACIO E ZAATAR

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

KTIPITI EGGS

Deviled egg, roasted pepper & feta cream, crispy shallot

SUCRINE KIMCHI

Little gem lettuce, kimchi, nori vegannaise, 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.