

# 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.

### WHIPPED RICOTTA FUMÉE

Smoked ricotta, virgin sauce, tomato, capers, dill

### FOCACCIA NDUJA & CHESSE

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

### GNOCCHI CACIO E BLACK PEPE

Gnocchi, cacio sauce, Bearn tomme cheese, black pepper

### POMME ANNA & KIMCHI MAYO

Crispy potato mille-feuille, kimchi mayo, smoked paprika

### CARPACCIO DE CHOU RAVE

Kohlrabi, black olive oil, cashew praline, mint

## Desserts

### TATIN CHAÏ

Caramelised apple sheets, almond biscuit, chai whipped cream

### ROCHER PRALINÉ NOISETTE

Hazelnut financier, praline, crushed hazelnuts, milk chocolate

### DEVIL EGGS

Deviled egg, spicy mayo, fried garlic and shallot, fresh herbs

### ASPERGES & CRESSON

White asparagus, water cress puree, sheep's cheese shavings, fried capers

### COURGETTE PEANUT SAUCE

Grilled zucchini, ginger and peanut pickle, coriander, coconut & peanut sauce

### PORTOBELLO KATSU

Breaded mushroom, Shibuya sauce

### BUCKET DE CHOUX

Vanilla raw 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.