

STARTERS

OYSTERS WITH MIGNONETTE AND LEMON	FROM € 4 EACH
EGGPLANT CARAMELIZED WITH MISO AND HONEY, ROASTED EGGPLANT CREAM, SWEET AND SOUR SHALLOT AND JALAPENO OIL	€ 12
CARPACCIO OF VEAL RIBEYE WITH TOAST, HORSERADISH MAYONNAISE AND BUNDLE MUSHROOM PICKLED IN WHISKEY AND SAMBAI	€ 14.5
ROASTED SQUID WITH RO- MESCO, STRING BEAN SPAGHETTI, JALAPENOS OIL AND XO SAUCE	€ 14.5
FILO PASTRY FILLED WITH BURRATA, FIG COMPOTE, ALMOND AND BASIL	€ 13.5
OXTAIL SOUP WITH CHIVES AND BREAD WITH LEMON BUTTER	€ 13.5

SIDES

FRIES WITH MAYONNAISE	€ 5.5
FARMERS VEGETABLES	€ 5.5
GREEN SALAD	€ 5.5

MAINS

ORZO RISOTTO WITH SLOW-COOKED PORK CHEEK, ROASTED PUMPKIN, FRESH HERBS, JUS DE VEAU WITH COGNAC	€ 24.5
MACKEREL FILLET WITH SPINACH MOUSSELINE, CIME DI RAPA, WILD GARLIC, HARICOT VERTS AND PERNOD BEURRE BLANC	€ 23
POINTED CABBAGE DOLMA FILLED WITH FREEKEH, CANDIED POINTED CABBAGE, SMOKED CREME FRAICHE, ALMOND AND CITRUS VINAIGRETTE	€ 19.5
COUGÈRES WITH CREAM OF GRILLED ZUCCHINI, PECORINO, ALMOND SHAVINGS AND ARTICHOKE HEART WITH SALSA VERDE	€ 21.5

TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE AND GREEN SALAD	€ 34 P.P.
WITH BAKED MUSHROOMS	€ 5

DESSERTS

CHEESES FROM KEF WITH ONIONCOMPOTE, APPLE SYRUP AND TOAST	€ 14.5
YUZU AND VANILLA CRÈME BRÛLÉE WITH ROASTED WHITE CHOCOLATE	€ 10.5
MONCHOU TART WITH RHUBARB COMPOTE, FRESH RASPBERRIES AND BASIL OIL	€ 9.5
DARK CHOCOLATE CREMEUX WITH CRÈME ANGLAISE AND COOKIE CRUMBLE	€ 11