

## STARTERS

OYSTERS WITH FROM  
MIGNONETTE AND LEMON € 4 EACH

WATERMELON FROM THE BBQ € 12  
VINAIGRETTE OF BUTTERMILK  
AND CORIANDER WITH PICK-  
LED GINGER, PICKLED CUCUM-  
BER AND FURIKAKE

ROULEAU OF PULLED LEG OF € 14.5  
LAMB WITH POMEGRANATE  
LACQUER, SWEET AND SOUR  
CARROT, HAZELNUT CRUMBLE  
AND CURRY MAYONNAISE

MUSSELS WITH NDUJA, € 14  
CROUTONS AND CHERVIL

CELERIAC STUFFED WITH WAL- € 13.5  
NUTS AND BURRATA, BASIL,  
CHARRED LEEK DRESSED  
WITH MISO AND SHALLOT  
VINAIGRETTE

BOUILLABAISSSE WITH € 14  
COCKLES, COD AND SALTY  
VEGETABLES AND BREAD  
WITH ROUILLE

## SIDES

FRIES WITH MAYONNAISE € 6  
FARMERS VEGETABLES € 5.5  
GREEN SALAD € 5.5

## MAINS

LAMB SHANK WITH SWEET POTATO AND SAFFRON CREAM, PUFFED € 23.5  
QUINOA, CANDIED CARROTS AND LAMB GRAVY

POINTER CABBAGE FROM THE GRILL WITH LA RATTE POTATOES, € 21  
VADOVA, CREAM OF LEEK, RYE CRUMBLE AND CITRUSGEL

RISOTTO WITH PUMPKIN, CRAYFISH, BOTTARGA AND € 23.5  
LANGOUSTINE OIL

GOUGÈRES WITH CREAM OF GRILLED ZUCCHINI, PECORINO, ALMOND € 21.5  
SHAVINGS AND ARTICHOKE HEART WITH SALSA VERDE

## TO SHARE FOR TWO

CÔTE DE BOEUF (800GR.) FRIES WITH MAYONNAISE € 36 P.P.  
AND GREEN SALAD

WITH BAKED MUSHROOMS € 5

## DESSERTS

CHEESES FROM KEF WITH ONIONCOMPOTE, APPLE SYRUP AND TOAST € 14.5

VANILLA AND WHITE CHOCOLATE PANNA COTTA WITH POACHED € 10.5  
PEACH, RASPBERRY SORBET AND COOKIE CRUMBLE

ELDERFLOWER FLAN WITH STRAWBERRIES, CRUMBLE AND € 8.5  
CAMEL SAUCE

ALMOND TART WITH SWISS CREAM OF BLOOD ORANGE AND € 10.5  
FRANGIPANE