

Starters

ANTIPASTI 22

Burratina, spianata piccante, coppa di Parma IGP, piadina romagnola, olives

SARDINES IN A CAN 15

Millésimé 2024 Sardines, micro greens, toast, pickled onion

🍷 SQUASH VELOUTÉ 11

Forest mushroom & chestnut

🍷 CAMEMBERT LIKE A “CREME BRÛLÉE” 16

Honey, sugar, toast

🍷 ROASTED PUMPKIN SALAD 15

Greek yogurt, feta, grapefruit, mint

Pasta

🍷 PAPPARDELLE 18

Fresh pasta, wild mushroom, pumpkin & Parmesan cheese

🍷 RISOTTO 16

Wild mushroom & Parmesan cheese

Fish

TROUT 26

Butternut mousseline, glazed parsnip, wakame beurre blanc

Meat

AGED CONTREFILET 6-8 WEEKS 38

Salangus race, from “Aux pâturages” of Samuel Fouilliard, 300 g ribeye, French fries, Béarnaise sauce

LAMB SHANK 28

Buttery mashed potatoes, seasonal vegetables

CHICKEN SUPRÊME 24

Endives, einkorn, jerusalem artichoke cream, pear condiment, hazelnut

Classics

BEEF BURGER 23

Charolais beef burger, bacon, cheddar, mustard mayonnaise, pickles, red onion, French fries

🍷 CAESAR SALAD 18

Romaine Salad, Parmesan, croutons

+ Add Corn-fed Chicken 6

Desserts

🍷 TART TATIN 14

Vanilla ice cream, salted caramel sauce

🍷 CITRUS PAVLOVA 12

Yuzu sorbet, mandarin, Sansho pepper meringue

🍷 BROWNIE 12

Yogurt ice cream, chocolate sauce

🍷 CRÈME BRÛLÉE 10

Vanilla custard

🍷 AFFOGATO 9

Vanilla ice cream, ristretto

🍷 Vegetarian

Please inform your waiter of any food allergies. An allergen list per dish is available. All prices are in euro and include VAT and service charge.