

Enter via Rue Vauban and discover our restaurant.

SHARING PLATES, FOR YOUR ENJOYMENT.

TAPAS OR/ TO SHARE

CHEESES

Selection of current mature cheeses 13

STURIA OSCIETRA CAVIAR 35
10g - Blinis

BELLOTA HAM 27
80g

THE ENTRANCES

EGGS WITH EPOISSES CHEESE 15
From the Pontot farm

HOMEMADE FOIE GRAS 21
With 5 seeds, brioche toasts

PARMENTIER SOUP 14
Roasted walnuts and croutons

TRUFFLED CROQUE MONSIEUR 15
Cooked ham, buffalo mozzarella, truffle shavings

SEA BREAM CEVICHE 22
Yuzu, crispy onions, pickled cabbage, and bell pepper tears (France)

GARNITURES

DELICATE HERB MOUSSELINE 6

HOMEMADE FRIES 5

GREEN SALAD 5
Dijon Mustard Dressing

THE DISHES

HAND-CUT BEEF TARTARE 19
Charolais beef (180g)

CHICKEN SUPREME 24
Tandoori marinated
Delicate herbed potato mousseline

CHAROLAIS RIBEYE STEAK(200g) 32
Rich jus, fries & salad

PRAWN ROLLS, TRUFFLE MAYONNAISE 19
Asian cabbage

DESSERTS

POACHED PEAR WITH BURGUNDY BLACKCURRANT 10
Tonka bean, pear jelly, blackcurrant cream coulis

VANILLA CREME BRULEE 9
Caramelized pecans

HONEY FLOWER NAMELAKA 9
Thyme cake and crumble

GIANT COOKIE 15
Milk chocolate, dark chocolate, praline