

# ABSTINENCE

## GUILTY PLEASURES

Truffled Croque	16
Monsieur Mini beef	1
Chimichurri sauce tartare tacos	4
Eggplant caviar	8
Zucchini flower tempura	12
Zucchini condiment	
Smoked Holstein	16
beef Comte 6	12
By Marie-Anne Cantin months	

## FISH

Corn crusted meagre	24
Zucchini vierge	
Octopus carpaccio	18
Passion fruit vinaigrette, yuzu gel	
Truffled	1
tarama Fried	4
Black garlic mayo, smoked salt calamari	1
Tuna tartare with citrus	18
Avocado icecream	4
Sole Meunière 400g	55
Saffron paella - to share	(per serving) 27
Arborio rice, sea food, prawns, confied bell peppers	

## MEATS

Tagliatelle carbonara	23
Black garlic, guanciale chips, pancetta	
Fried chicken	14
Yoghurt sauce, mango condiment, sesame wasabi	
Angus Picanha	24
Coriander vinegar	
Normandy Beef Tomahawk	85/kg
To share	
BBQ ribs	48
For two persons	

## VEGGIE

Portobello on Thierry Breton's corn bread	18
Burrata, pesto rosso, pickled girolles	
Tomato carpaccio	17
Burrata foam, watermelon, tomato gaspacho	
Baby spinach salad	16
Grilled artichokes, truffled vinaigrette	
Summer vegetables millefeuille	12
Eggplant chips	
Provençal polenta	14
Stuffed piquillos	
Roasted eggplant	16
Tahini, freshmint yoghurt	
Quinoa verde risotto	18

## SIDES

Buttered spinach	6
Fries	6
Roasted eggplant	6
Spinach salad	6
Creamy polenta	6

## DESSERTS

Madagascar vanilla millefeuille	13
Raspberry coulis	
Chocolate tarte	14
Toka beans, cocoa sorbet	
Whole watermelon	12
Soup, roasted, sorbets	
Praline cake and caramelised hazelnuts	12
Vanilla ice cream	
Red berries platter	13
Strawberry, freshmint sorbet	
Sorbets & Ice creams	(per scoop) 3
Cocoa, Watermelon, Apricot-Rosemary, Strawberry-Freshmint, Vanilla, Yuzu	

Our dishes are shared. We recommend 3 to 4 plates per person for a generous table.  
Prices in euros, taxes and service included.