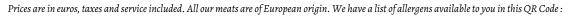


Starters

	Peppered artichoke	15 €
	Grilled, ricotta cream, sorrel condiment with artichoke juice and pine nuts	
	Scallop ceviche	16 €
	Passion fruit, avocado puree and pomegranate	
	Construe at II	12.0
	Spring roll Seasonal vegetables and prawns, with peanut butter sauce and soy sauce	13 €
	Seasonal vegetables and prawns, with peanut butter sauce and soy sauce	
	Grilled lamb terrine	15 €
	Spring onions, red onion and shallots chutney	15 0
	Main Courses	
	Beef Flank Steak	26€
	Grilled on the plancha, served with early green asparagus, aged Parmigiano Reggiano, and sweet onion confit	
	Cauliflower glazed with ginger and sesame	22 €
)	Basmati rice with curry and cajun-spiced cashew nuts	
	2.00.1.00 m.m. cur.) 4.1.00 p. co. cur. cur.	
	Hake steak	26€
		20€
	Roasted in a crust (wild garlic, mature Comté cheese and Panko breadcrumbs), orzo fricassee and snow peas	
	Main course of the moment	
	To discover on the slate	
	\sim \pm	
	Desserts	
	Plate of mature cheeses	12 €
	Assortment of the moment	
	Pistachio Paris Brest	12 €
	Choux pastry, pistachio crunch, pistachio mousseline, and crushed Iranian pistachios	
	Franch strayphornics nic	12.0
	French strawberries pie Twice-baked shortbread, vanilla cream, strawberry confit, and fresh French strawberries	12 €
	Twice bakea shortbreau, vanina cream, strawberry connt, and fresh french strawberries	
	Gourmet coffee	12 €
	Assortment of the moment	
	Homemade fresh fruit salad and sorbet of the moment	7€
	"M.A. Création" ice cream	4€/scoop



Flavors: Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel





To share

Assortment of cheeses

12 €

Current assortment

Mixed Board

19 €

Assortment of Cheeses, Rosette of Lyon and 18 months Serrano ham

15 €

Tuna tataki

15 €

With Asian flavors, flame-grilled pak choï

Serrano ham plate, 18 months and Rosette of Lyon

Chickpea hummus

10€

Olive oil from Maison Richard and toasted sourdough bread

Our specialties

Piece of beef of the moment

13 €/ 100g

Seared on the grill, aromatic bouquet and seasoned butter Between 400g and 1.2kg, depending on availability

Galician turbot

9 € / 100g

Roasted in the oven with garlic, lemon and butter Between 800g and 1.3kg depending on availability

Choice of side dish:

Mashed potatoes or seasonal vegetables

Angus beef tartare

19 €

Chopped by us, french fries, mesclun salad from Ferme Intégrale (26)

Drinks menu



Menu

40€

Chef's appetizer

Starters

Peppered artichoke

Grilled, ricotta cream, sorrel condiment with artichoke juice and pine nuts

or

Scallop ceviche

Passion fruit, avocado puree and pomegranate

Main Courses

Beef Flank Steak

Grilled on the plancha, served with early green asparagus, aged Parmigiano Reggiano, and sweet onion confit

or

Hake steak

Roasted in a crust (wild garlic, mature Comté cheese and Panko breadcrumbs), orzo fricassee and snow peas

Desserts

Pistachio Paris Brest

Choux pastry, pistachio crunch, pistachio mousseline, and crushed Iranian pistachios

or

French strawberries pie

Twice-baked shortbread, vanilla cream, strawberry confit, and fresh French strawberries

Vegetarian alternative possible

