

Starters



Peppered artichoke

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

15 €

Scallop ceviche

Passion fruit, avocado puree and pomegranate

16 €

Spring roll

Seasonal vegetables and prawns, with peanut butter sauce and soy sauce

13 €

Grilled lamb terrine

Spring onions, red onion and shallots chutney

15 €

Main Courses

Beef Flank Steak

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

26 €



Cauliflower glazed with ginger and sesame

Basmati rice with curry and cajun-spiced cashew nuts

22 €

Hake steak

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

26 €

Main course of the moment

To discover on the slate

Desserts

Plate of mature cheeses

Assortment of the moment

12 €

Pistachio Paris Brest

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

12 €

French strawberries pie

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

12 €

Gourmet coffee

Assortment of the moment

12 €

Homemade fresh fruit salad and sorbet of the moment

7 €

"M.A. Création" ice cream

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

4€/scoop

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you in this QR Code :




To share

Assortment of cheeses 12 €
Current assortment

Mixed Board 19 €
Assortment of Cheeses, Rosette of Lyon and 18 months
Serrano ham

Serrano ham plate, 18 months and Rosette of Lyon 15 €

Tuna tataki 15 €
With Asian flavors, flame-grilled pak choi

 **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



Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you



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