

## CREATIONS

13€

### LE FARFADET

A long drink combining ingredients from the vegetable garden.

*Gin Nuage, Vermouth, Tomato Juice, Black Garlic Syrup, Lemon Juice, Rosemary Thyme, Red Pepper, Milk Punch*

### OK CORRAL

A settling of scores between sweet, spicy and herbaceous tastes in a long refreshing drink.

*Bourbon Maker's Mark, Amaretto Villa Massa, Poached Pear Syrup, French Ginger Beer, Lime Juice, Fresh Parsley*

### HOLLANDAIS VOLANT

One stormy evening, a ship appears above the clouds : the perfect weather to drink a Tiki.

*Rum Tiki Lovers Pineapple, Rum Tiki Lovers Dark, Vanilla Pear Juice, Lime Juice, Muscovado Syrup*

### MAYAHUEL

A lightly spiced short drink dedicated to the Mexican Agave Goddess.

*Tequila Sierra Añejo, Spicy Agave Syrup, Tepache Jalapeño, Lime juice, Pineapple*

### PLAISIR D'ULYSSE

An iodized Odyssey that will take you on a journey on sour waves.

*Gin Nuage, Sake Bijito, Oyster leaf acid solution, Bitter Truth Golden Falernum*

### POMME D'ADAM

Taste the forbidden fruit with a sweet and delicious short drink.

*Calvados Sassy, Roots Kanela, Unfiltered Apple Juice, Pecan & Cinnamon Espuma*

## CLASSICS

13€

### PORN STAR MARTINI

Created at the Townhouse bar in London in 2002 by Douglas Ankrah, the fruity and naughty cocktail who started the cocktail revival!

*Vodka Nuage, Passion Fruit Liqueur, Maracuja Juice, Passion Fruit Purée, Homemade Vanilla Sugar, Prosecco*

### MAÏ TAÏ

Translated from Tahitian, Maï Taï means «It's Good!». Created in 1944 by the legendary Trader Vic, one of the best rum long drink ever created.

*Rum Ezili Gold, Rum Tiki Lovers Dark, Triple Sec, Orgeat Syrup, Lime Juice*

### THE LAST WORD

Established in 1916 at the Detroit Athletic Club during prohibition. A refreshing and herbaceous short drink.

*Gin Nuage, Yellow Chartreuse, Luxardo Maraschino, Lime juice*

### NAKED AND FAMOUS

Appeared in 2011 in Death and Co in New York by Joaquin Simo.

A complex and sophisticated short drink.

*Mezcal Convite Essential, Aperol, Yellow Chartreuse, Lime juice*

### GANACHE MINT JULEP

One of the oldest known short drinks, its origin is dated to the middle of the 19th century, for the Kentucky Derby. Full-bodied, sweet and refreshing.

*Maker's Mark Bourbon, Fresh Mint, Muscovado Sugar, Cocoa Bitter, Orange Bitter*

## MOCKTAILS

9€

### LES AILES D'HERMÈS

*Mango Juice, Passion Fruit Juice, Roasted Cumin Syrup, Lemon Juice, Ginger Beer*

### LA FLAMME DE VÉNUS

*Non-alcoholic Martini Vibrante, Cordial Chamomile Verbena, Apple Juice, Lemon Juice*

### LONO

*Pineapple Juice, Fresh Mint, Grenadine, Yellow Lemon, London Essence Roasted Pineapple Soda*



# PIREAMBUIE

## PERFECT EGG. 12€

*Louage mousse, celery-apple-chorizo condiment, charcoal tile.*

## RICOTTA WITH CHIVES. 14€

*Green and white asparagus with citrus, ajoblanco and bottarga.*

## ARTICHOKE CARPACCIO. 12€ ✓

*Lemon, parmesan, fresh cream, pomegranate, hibiscus vinaigrette.*

## GALF'S HEAD. 12€

*Airy gribiche, rhubarb pickles, vinegar gremolata.*

## SAINT-MARCELLIN OF THE DERUELLE HOUSE. 15€ ✓

*Honey roast, toasted bread.*

## CHARCUTERIE AND CHEESES PLATE. 26€

*Butter and homemade fruit paste black cherry & Szechuan pepper.*

## BELLOTA IBERIAN HAM PLATE. 24€

*100gr.*

## \*RICE TACOS. 15€

*With Label Rouge lean, tangy cotton candy with lemon.*

## \*HUMMUS. 12€



*Chickpeas and peas, mint, hazelnuts and pita bread.*

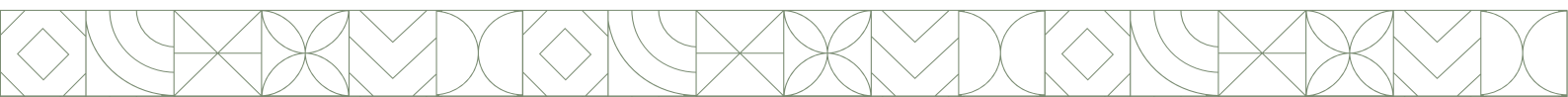
## \*CRISPY HALLOUMI. 15€ ✓

*With sumac, harissa mayonnaise.*

## \*LAMB CANDY. 16€

*With coriander, mango ginger and chilli sauce.*

\*Available only in the evening





**THE TOFU KATSU. 24€** 

*Crispy tofu, cashew sauce, bamboo infused rice, steamed spring vegetables*

**VEGETABLES CANNELLONI. 24€** 

*Scamorza gratin, vignarola, sparkling corn*

**THE RACK OF LAMB. 34€**

*Creamy black garlic juice. Served with variation of Tarbais beans, mashed red beans*

**7 HOURS BEEF CONFIT. 28€**

*Crispy polenta, butter-glazed green asparagus, gorgonzola cream, mustard seed pickles*

**THE RIB STEAK 300gr. 36€**

*From Argentina. Potato slice confit in butter, roasted red onion, rich meat sauce*

**THE CHAR SIU PORK. 28€**

*Pork loin marinated in 5 Chinese spices, mashed broad beans with blackcurrant pepper, glazed peas, grilled eryngii*

**THE LEAN FISH. 32€**

*Red Label. Pearly gomasio, Milanese risotto, carrot broth and granny smith with ginger, spring flowers*

**HEART OF TUNA LOIN. 34€**

*Rosemary confit, asian virgin, Jerusalem artichoke gazpacho, artichokes in variation*

**FOR THE YOUNGEST**

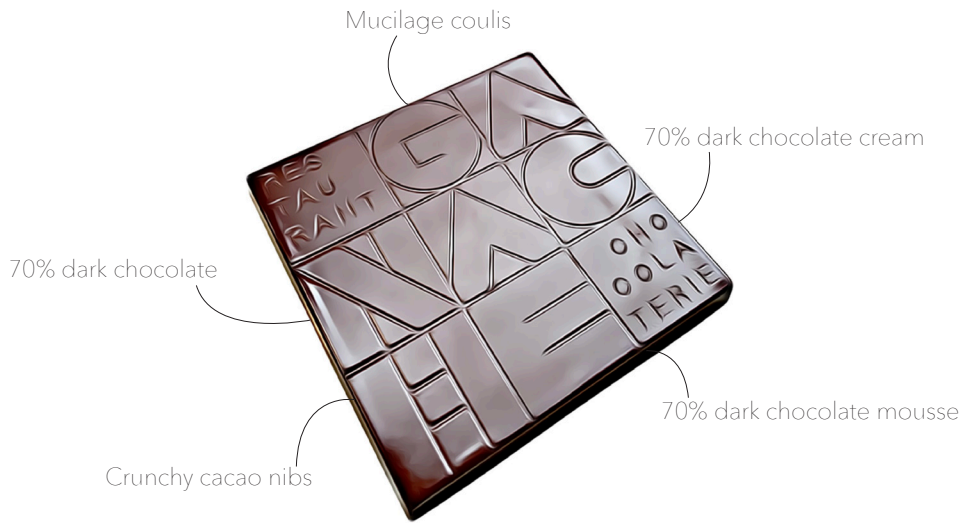
*In order to awaken your child's taste buds,  
we offer him any dish in small portion.*

*Up to 12 years maximum.*

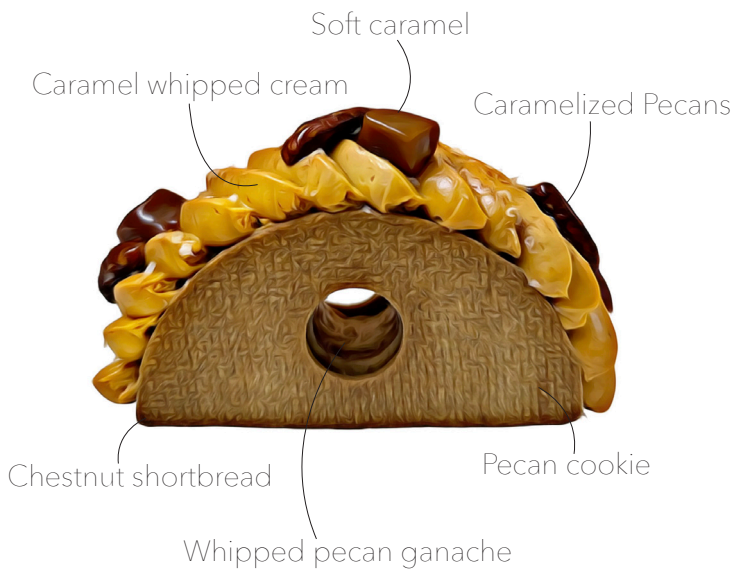
**12€**

# DESSERTS

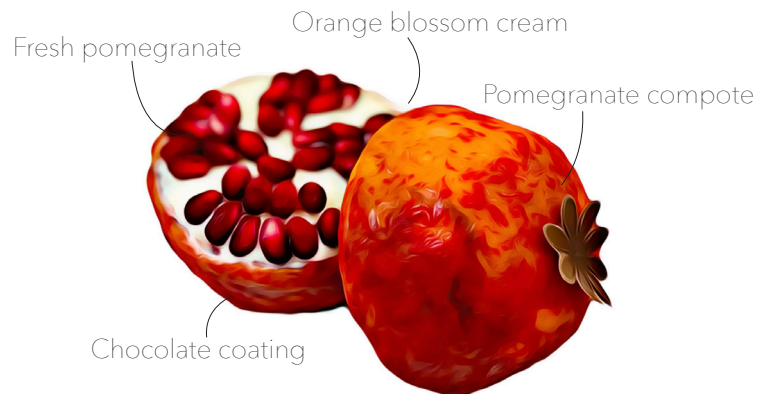
## LA TABLETTE. 14 €



## WHY NUT? 12 €



## C'EST D'LA BOMBE! 12 €



## HYMNE À LA MÛRE. 12 €



## MI COROSSOL. 12 €

