COCKTAILS

CREATIONS
13€

CARROT CAKE
Sweet - Harmonious - Tangy
Vodka, Homemade lemon juice Cordial, Thyme liquor, Carrot cake mousse

SOUIMANGA
Herbaceous - Sparkling - Clarified
Tequila Calle 23, Homemade zaatar Shrub, Homemade grapefruit Cordial, Bonal, Yoghurt

FORBIDDEN SIP
Roasted - Spicy - Fruity
Calvados infused with cocoa nibs, apple & penja purée, Verjuice

KARAIKU
Floral - Complex - Aromatic
Shochu, Sake Bijoto, Jasmine Kombucha, Rice milk, Chocolate Bitter

MANGO NUMBER FIVE
Fruity - Spicy - Unctuous
Cachaca Gaya, Tiki lovers pineapple rum, Hennessy cognac, Pimento dram, Mango purée, Coconut milk & matcha tea, Tamarind water

MARCO POLO
Floral - Sparkling - Unexpected
Gin, buckwheat honey syrup, lemon juice, Saint Germain rhubarb purée, white beer

CLASSICS
13€

AMARETTO SOUR
Sweet - Fresh - Aromatic
Amaretto Villa Massa, Lemon juice, Fresh orange juice, Egg white, Angostura bitter, Rose water

AVIATION
Floral - Sour - Refreshing
Gin, Lemon juice, Luxardo Maraschino, Violet syrup

MAÏ TAÏ
Powerful - Fresh - Harmonious
Rhum agricole Damoiseau, Rhum Ezili Ambré, Rhum Dark Tiki Lovers, P. Ferrand Dry Curuçao, Syrup d'orgeat, Syrup Maï taï maison, Lemon juice

MEZCAL MARY
Smoky - Spicy - Rich
Banhez mezcal, Homemade spicy tomato juice, Lemon juice, Celery

À LA LOUISIANE
Dry - Powerful - Herbaceous
Bulleit Rye whisky, Red Vermouth, Bénédictine, Angostura Bitter, Absinthe

MOCKTAILS 9€

OR GOURMAND
Rafraîchissant- Délicat - Désaltérant
Apple juice, Cinnamon cordial, Verjuice, Lemonade

LOTUS
Fresh - Sparkling - Herbaceous
JNPR n°1, Herbs Cordial , Blood orange & elderflower London Essence Soda , Juniper berries

HAN FRUITS
Fruity - Tangy - Sweet
Passion fruit, Lemon juice, Jamaican chilli Cordial, Kiwi purée

This menu was created by chef Indrabhan Panwar and his crew.

TAPAS

To share

CROQUETAS. 15€
Parmigian stuffed, ceccina dride beef, vegetable crisps

CRISPY WHITE ASPARAGUS. 12€
Gribiche sauce

LAMB SEEKH KEBAB. 12€
Honey & cardamon lassi sauce

VEGETABLE EMPANADA. 12€
Guacamole & chili sauce

SMOKED SIRLOIN CARPACCIO. 20€
Country bread toast, parmesan & gremolata

SPRING PISTACHIO CROQUE-MONSIEUR. 12€
Pistachio mortadella, sicilian pesto, rocula

FRIED SALMON FINGER. 14€
Marinated with mediteranean spices, tamarin chutney

CHEESE PLATTER. 18€
Fromagerie Deruelle

ENTREES

To taste

PERFECT EGG. 12€
Beaufort mousse & montain bacon, wild garlic crispy teal

RICOTTA AND BEETROOT RAVIOLI. 12€
Plum ice cream, green asparagus chips, tarragon beet juice

MACQUEREL. 12€
Gravlax style, chickpeas humus, wild strawberries, aquafaba meringue

POULTRY QUENELLE. 14€
Witted spinach, thick juice, peas & mushroom pickles

SNAIL CROMESQUIS. 16€
Citrus crumble, Cress creme, Snail Pastis butter

PLATS

To savor

DRY AGING MEATS.

See the dry aging cave.

THE VEAL RIB. 36€

Cooked at low temperature, garlic potato mille feuille & crescent, bearnaise sauce

THE DUCK MAGRET. 30€

Orange sauce, sichuan infused carrots offshoots, purple artichoke

FARM CHICKEN BALLOTINE. 26€

Poultry juice, saffron polenta broiled with parmesan, green asparagus condiment

THE TROUT. 28€

Confit, squid ink sabayon mousse, chards cannelonni, radish pickles

THE SOLE. 44€

Cooked whole meuniere style, mix & match of white asparagus & fennel, spring virgin oil

THE COD. 26€

Served pearly white, riesling horseradish sauce, crispy vegetables

THE GIANT GNOCCHI. 22€ VEGAN

Made out of sweet potato, vegetable stuffing, salsa verde

FOR THE YOUNGEST 12€

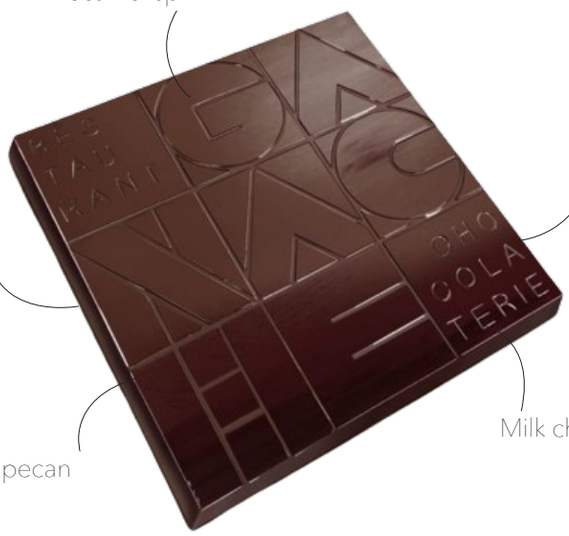
In order to awaken your childs' taste buds, we offer them any dish in a small portion.Free chocolate lollypop. Up to 12 years maximum.

This menu was created by chef Stephan Lopez and his team.

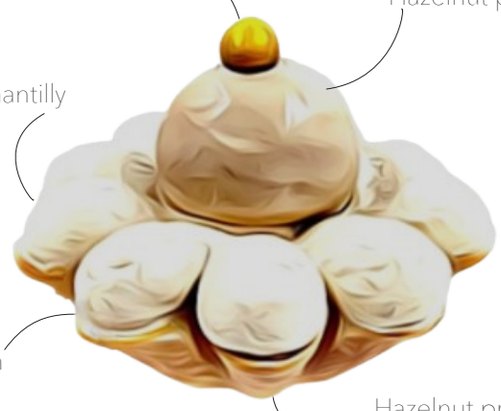
DESSERTS

To devour

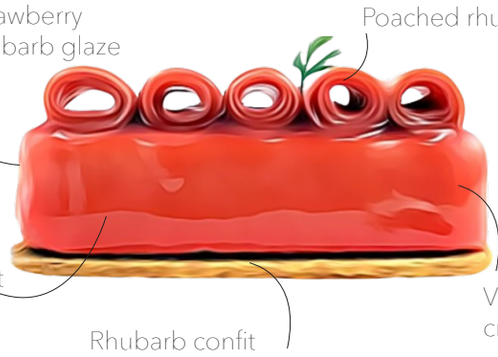
LA TABLETTE. 14 €



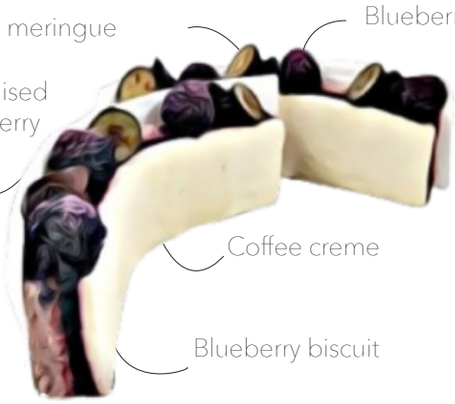
GOLDEN NUTS. 12 €



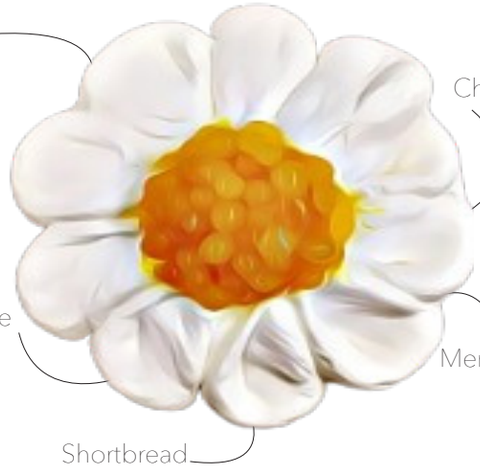
SPRING ROLL 12 €



BLUEBERRY, WHAT ELSE ? 12 €



FLOWER POWER. 12 € VEGAN



This menu was created by chef Jonathan Degent and his Dream Team.