



## Manifesto

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It is with passion and conviction that we have selected producers who respect sustainable agriculture for your plates. Our aim is to offer you quality, seasonal produce.

### THE MENU OF THE WEEK

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Starter + Main Course ou Main Course + Dessert 29€

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Starter + Main Course + Dessert 33€

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### THE CHEF'S MENU

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Starter + Main Course + Dessert 49€

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### THE GONE MENU - under 12 years

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Main Course + Dessert 15€

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## TAPAS, TO SHARE... OR NOT!

<b>SMOKED COD GRAVELAX</b> 	14€
Chive and lemon oil	
<b>DEVILLED EGGS</b>	11€
Smoked haddock	
<b>PLATE OF MORTADELLA</b>	13€
Sundried tomatoes and capers	

## SUGGESTION, TO SHARE...

Pieces to share, carefully selected by Chef Nicolas Moreau and his teams.  
Choice according to availability, season and inspiration.

Meat and fish for 2 people 50€ / pers

Served with: melting potatoes and Béarnaise sauce

# THE CHEF'S MENU

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STARTER + MAIN COURSE + DESSERT - 49€

## STARTERS

### SOFT LEEK IN AROMATS

Crunchy tartlet, liquorice and potato foam

OR

### ENCRUSTED DUCK PATÉ

Marjoram and foie gras, bitter ale and pickled red radish

## MAIN COURSES

### SLOW-COOKED VEAL LOIN

Roasted sucrine lettuce and garlic potatoes in black garlic jus

OR

### ARTICHOKE-STUFFED CANDELE BAKE

Sorrel and onion cream, parmesan

OR

### RAINBOW TROUT

Celery glaze, marinated potatoes in lovage sauce

## DESSERTS

### WARM « VALRHONA » CHOCOLATE MOUSSE

Homemade green apple sorbet, fresh coriander

OU

### PARIS-BREST CHOUX

Homemade pistachio and green curry ice cream

OU

### CITRUS MERINGUE TART

Homemade bergamot ice cream

OU

### THE RHUBARB

Poached with hibiscus, white ganache, strawberry ice cream

Prices include service.

Allergen information available at the bar or from our team.