



## 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
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Served with: melting potatoes and Béarnaise sauce

Prices include service.

Allergen information available at the bar or from our team.

# THE CHEF'S MENU

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STARTER + MAIN COURSE + DESSERT - 49€

## STARTERS

### PANTIN-STYLE PÂTÉ

Pink radish pickles, seasonal fruit chutney

OR

### HEIRLOOM TOMATO GAZPACHO

Spiced cucumber sorbet

## MAIN COURSES

### ARTISANAL LINGUINE

Black garlic parmesan cream, pine nuts, fresh basil

OR

### SEA BASS FROM THE BAY OF CANNES

Aromatic confit fennel, Taggiasca olive vinaigrette

OR

### CASTILIAN RED PORK "PALOMITA"

green asparagus, spring onion and preserved lemon oil

## DESSERTS

### CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER

Vanilla milk mousse

OU

### WHITE PEACH

Red berry gazpacho, verbena sorbet

OU

### APRICOT TIRAMISU INSPIRATION

Roasted pistachios, thyme-infused fromage blanc ice cream

OU

### ORIADO CHOCOLATE

Green apple and coriander sorbet

Prices include service.

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