

# THE SIGNATURE MENU

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STARTER + MAIN COURSE + DESSERT - 59€

## STARTERS

### CREAMY BURRATA FROM PUGLIA

Red pepper coulis, Iberian chorizo emulsion

or

### BÖMLO SALMON TARTARE

Chilled zucchini and basil velouté, fresh raspberries

## MAIN COURSES

### ARTISANAL LINGUINE

Black garlic parmesan cream, pine nuts, fresh basil

or

### WILD PIKE-PERCH

Anise-flavored pea cream, red wine-poached beetroot

or

### BEEF FILLET

Braised baby carrots, lovage mayonnaise, reduced jus

## DESSERTS

### CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER

Vanilla milk mousse

or

### WHITE PEACH

Red berry gazpacho, verbena sorbet

or

### APRICOT TIRAMISU INSPIRATION

Roasted pistachios, thyme-infused fromage blanc ice cream

or

### ORIADO CHOCOLATE

Green apple and coriander sorbet

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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## OUR SEASONAL MENU

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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	

### STARTERS

<b>PANTIN-STYLE PÂTÉ</b> .....	18€
Pink radish pickles, seasonal fruit chutney	
<b>BÖMLO SALMON TARTARE</b> .....	19€
Chilled zucchini and basil velouté, fresh raspberries	
<b>CREAMY BURRATA FROM PUGLIA</b> .....	18€
red pepper coulis, Iberian chorizo emulsion	
<b>HEIRLOOM TOMATO GAZPACHO</b> ✓ .....	17€
Spiced cucumber sorbet	



## MAIN COURSES

— all our dishes are served with Panisses Provençales

**SEA BASS FROM THE BAY OF CANNES** ..... 31€

Aromatic confit fennel, Taggiasca olive vinaigrette

**WILD PIKE-PERCH** ..... 33€

Anise-flavored pea cream, red wine-poached beetroot

**BEEF FILLET** ..... 38€

Braised baby carrots, lovage mayonnaise, reduced jus

**CASTILIAN RED PORK "PALOMITA"** ..... 30€

Green asparagus, spring onion and preserved lemon oil

**ARTISANAL LINGUINE**  ..... 26€

Black garlic parmesan cream, pine nuts, fresh basil

## FROMAGES LE GONE — À Neuville-sur-Saône

**ASSORTMENT OF MATURE CHEESES** ..... 11€

Seasonal fruit chutney

## DESSERTS

**CHILLED STRAWBERRY CAPPUCCINO WITH MADAGASCAR PEPPER** ..... 12€

Vanilla milk mousse

**WHITE PEACH** ..... 12€

Red berry gazpacho, verbena sorbet

**APRICOT TIRAMISU INSPIRATION** ..... 12€

Roasted pistachios, thyme-infused fromage blanc ice cream

**ORiado CHOCOLATE** ..... 12€

Green apple and coriander sorbet

Prices include service.

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