

Lily Wood.

TO SHARE

CREAMY BURRATA

Green beans, pomegranate, pesto

12.00€

PLATTER COLD CUTS, CHEESE, MIXED

Fresh bread, salted butter, fig jam

15.00€

Starters.

PUMPKIN CAPPUCCINO

Comté whipped cream,
crushed chestnut chips, coriander

8.00€

PARSNIP SOUP

Crushed hazelnuts, crunchy parmesan biscuit

8.00€

ORGANIC POACHED EGG

Broccolis, snow peas, almonds, citrus sabayon

8.00€

CREAMY BURRATA

Mashed beetroot and raspberry vinegar, sliced
Chioggia beetroot, pine nuts

12.00€

RED BEETROOT SALMON GRAVLAX

Cream cheese and fine herbs,
lamb's lettuce, toasted bread

11.00€

Main courses.

POLLACK FROM SAINT-GUÉNOLE

candied cherry tomatoes and lemon, wild rice,
almonds, tarragon virgin sauce

20.00€

BUTCHER'S CUT

Young potatoes, braised chicory, fine herbs,
porcini mushrooms sauce

20.00€

ROASTED CHICKEN SUPREME « LABEL ROUGE »

Sweet potatoes and cinnamon mousseline,
sweet and sour sauce

18.00€

DUCK TATAKI

Smoked hummus, apple chutney, onions, maple
syrup baby carrots and parsnips, fine herbs

18.00€

SEASONAL SALAD

Pearl barley, roasted sweet potatoes with
spices and honey, avocado, pomegranate,
feta, lime yoghurt

16.00€

GNOCCHI

Paris mushroom, beans,
spinach sprouts, parmesan cream

17.00€

DESSERTS

COFFEE OR TEA GOURMAND

Financier, chocolate mousse, pavlova

8.00€

MATCHA TEA CHEESECAKE

Pecan nuts, speculoos

7.00€

DARK CHOCOLATE MOUSSE

Tonka beans, lime zest

7.00€

CLEMENTINE TIRAMISU

7.00€

RED FRUITS PAVLOVA

Coconut whipped cream

8.00€