

Menu

Starters

Cheese and charcuterie board	14€/18€
6 oysters / horseradish vinaigrette	17€
Raw sea bream / beetroot / hibiscus	19€
Veal tartare / broth / coriander	18€
Slow cooked leek / almond / egg	15€

Mains

Catch of the day / celeriac / mussels	29€
Duck breast / pumpkin / foie gras sauce	32€
Vegetarian stuffed cabbage / onion broth	24€

Desserts

Apple mousse / chutney / pepper sugar syrup	11€
Mandarin sorbet / Espelette pepper	9€