

Menu

Aperitifs

Traditional rosette / homemade gherkins	6€
Mortadelle platter	8€
24 months aged comté	8€

Starters

Bouchot mussels / chorizo / crushed potatoes	21€
Raw ikejime amberjack / sorrel broth / horseradish	23€
Goat cheese mousse / red cabbage / apple ketchup	17€

Main courses

Belgian pork / carrot cream / dukkah / mint	32€
Roasted meagre / cauliflower / sea lettuce variations	34€
Confit leeks / rocket pesto / cashews	26€

Desserts

Chocolate and hazelnut brownie / crème anglaise	11€
Black pepper poached pear / anise biscuit / crème chantilly	11€