Salty Dishes to Share

| Butternut soup with spices | 9€ |
|---|-----|
| Duck rillettes with coriander, hazelnuts and mizuna shoots | 10€ |
| Citrus shrimp tartar with zaatar chips | 12€ |
| Truffled mimosa egg | 15€ |
| Burrata, graffiti cauliflower and lime | 16€ |
| Caramelized marrow bone with Gondolo apple and pepper sauce | 17€ |
| Duck foie gras, Porto reduction, and fruits chutney | 19€ |
| 6 Oysters « Spécial n°3 », from Parc de l'Impératrice Joël Dupuch | 21€ |
| Iberian ham Cebo de Campo 24 months, spicy pepper | 24€ |
| Ham and cheese "Croque-Monsieur", parsley and garlic (For two) | 24€ |
| Boards to Share | |
| Charcuterie from our region | 21€ |
| Local cheese from our producers | 21€ |
| Desserts | |

| Citrus rice pudding | 8€ |
|--------------------------------|-----|
| Chocolate and caramel macaroon | 9€ |
| Home-made pastry of the day | 10€ |

Net Prices, Service Included

To extend this moment of sharing, we offer you a variety of local products carefully selected by our chef and team. Discover them and take a stroll through our gourmet grocery !

