








### Starters

|  |    |
|--|----|
| White seasonal asparagus, fresh orange and honey vinaigrette   | 22 |
| Roasted octopus with Espelette pepper, potatoes and caper berries, piquillo pepper coulis                                      | 17 |
| Organic deviled eggs                          | 14 |
| Avocado cocktail with shrimp and grapefruit  | 16 |
| Marinated meagre with fennel and lime, basil oil   | 19 |

### Mains

|   |    |
|---|----|
| Organic spelt risotto from Haute-Provence with green asparagus, flavored with wild garlic   | 26 |
| Cod fillet "à la grenobloise", Parisian-style green peas           | 33 |
| Gâtinais roasted free-range chicken, Pont-Neuf potatoes           | 30 |
| Aberdeen beef hanger steak with Sarawak black pepper, macaroni gratin with aged parmesan  | 37 |
| Spring vegetables, mashed green peas, lemon and thyme gremolata  | 25 |
| Grilled red seabream, sautéed spinach with pink garlic, béarnaise sauce   | 32 |
| Langoustine ravioli, artichoke mousseline, shellfish coulis   | 36 |

### Sweets

|   |    |
|---|----|
| Selection of regional French cheeses by Marie Quatrehomme   | 18 |
| Rice pudding with Madagascar vanilla, salted butter caramel and grilled almonds   | 12 |
| Rhubarb and red berry pavlova                        | 14 |
| Vanilla millefeuille  | 12 |
| Seasonal red berries with mint and lime condiment  | 18 |
| Guanaja chocolate mousse with a madeleine   | 12 |
| Shortcrust tart with Gariguet strawberries, strawberry sorbet   | 14 |



Gluten-free option



Vegan option (lactose-free)



Local product

We offer natural sourdough breads, baked by Jean Luc Poujauran, with flour from Précy-sur-Marne mills and organic salt from Guérande. We prioritize organic farming and local fruit and vegetable producers from short supply chains.

Our meats are born, bred, slaughtered, and butchered in France, except for the beef hanger steak, coming from Scotland. Our fish are sustainably caught.

Please let us know shall you have any special dietary requirements. The Allergen list is available for your own reference.

Net prices in euros / Taxes and service are included.

*Starter & Main  
or Main & Dessert*  
39€

*Starter & Main & Dessert*  
45€

### *Wednesday*

Avocado tartare with lime  
and crab meat

& Confit lamb shoulder  
with Espelette pepper and  
spring vegetables

*Starter : 16 €  
Main : 32 €  
Dessert : 12€*

### *Thursday*

Pissaladière with anchovies,  
taggiasche olives and fresh  
basil

& Hand-cut beef tartare,  
shoestring fries

### *Tuesday*

Organic free-range French  
egg, soft-cooked, with green  
asparagus

& Madagascar Black Tiger  
prawns, carrot and citrus tatin

### *Friday*

Frisée salad with Ibaïama  
bacon and crispy fresh goat  
cheese

& Roasted hake, artichoke  
barigoule style with  
preserved lemon

### *Monday*

Pea soup with fresh  
goat curd

& Hand-cut sausage,  
mashed potatoes

### *Sweet Endings*

Rice pudding with  
Madagascar vanilla

Vanilla millefeuille

Guanaja chocolate mousse  
with a madeleine