

## Menu

<b>White asparagus</b> <i>Confit garlic espuma, cured beef cecina, toasted garlic breadcrumbs, paprika oil</i>	17€	<b>STARTERS</b>
<b>Snail ravioli</b> <i>Parsley-garlic butter, beetroot cream, toasted hazelnuts, fried parsley</i>	17€	
<b>Green pea velouté</b> 🌱 <i>Fresh peas, honey ricotta, pecans, gravlax-style vinaigrette</i>	15€	
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<b>Slow-cooked veal belly</b> <i>Café de Paris butter, wild garlic, roasted cauliflower, maple-glazed shallot, coriander seeds</i>	30€	<b>MAIN COURSES</b>
<b>Ruby Ikejime tuna</b> <i>Green crab bisque, artichokes, panisse, caper berries, shokupan croutons, fried nasturtium</i>	32€	
<b>Rack of lamb from Clavisy Farm</b> <i>Herb crust, lamb jus with myrtle berries, potato paillason, romesco sauce, flame-grilled spring onion</i>	32€	
<b>Braised sucrine lettuce from Drôme</b> 🌱 <i>White sauce, olive condiment, local shiitake mushrooms, crispy onions, bread tuile, herb oil</i>	26€	
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<b>Aged Cheese from Tête d'Or Fromagerie</b> 📦	11€	<b>DESSERTS</b>
<b>Rhubarb</b> <i>Tangy meringue, strawberry gel, vanilla whipped fromage blanc, rhubarb tuile, strawberry sorbet</i>	12€	
<b>Caramelized apple</b> <i>Breton shortbread, rosemary apple mousse, star anise mascarpone, opaline tuile</i>	12€	
<b>French toast brioche</b> <i>Pineapple caramel, coconut namelaka, caramelized coconut</i>	11€	

: Meat from France  
: Taxes and service included  
: List of allergens on request

**Menus**  
Starter-Main course-Dessert 52€  
Starter-Main course 41€