

EXEMPLE MENU - LUNCH

The menu based on local and seasonal products, depending on the ingredients we receive from our local suppliers.

SNACKS

OYSTERS VERJUS, SHALLOT

6€

OYSTERS BEURRE BLANC, BACON

7€

FOCACCIA, SALTED BUTTER

6€

STARTERS

HAMACHI CRUDO, PICKLED WHITE STRAWBERRIES, ELDERFLOWER

18€

HISPI CABBAGE, PARMESAN, MUSHROOM, SUMMER TRUFFLE

20€

MAIN

HALIBUT, SAFFRON, NORTH SEA SHRIMPS, LETTUCE

34€ - supplement Truffel 10€

GNOCCHI, BELL PEPPER, COURGETTE, TARRAGON

24€

DESSERT

CHEESE SELECTION

14€

FOCACCIA ICE CREAM, APRICOT, CARDAMOM

10€

CARTE BLANCHE (5 COURSES) 60€

WINE PAIRING (5 GLASSES) 40€

EXTRA FOCACCIA 5€

SUPPLEMENT CHEESE 14€

SOIXANTE