



AS AN APERETIF



To go with your drink - for 2 - 15€

Iberian charcuterie board

–
Fried panko shrimp, thai sauce

The bartender suggestion

“Old apple sunrize” - 9.90€
(Tequila, apple juice, lime juice, peach syrup)

–
“Amaretto Sour” - 9.90€
(Amaretto, lemon juice, simple syrup)

–
“Tutti Frutti” - 5.90€
(Multifruit, grenadine syrup)

–
“Berry Fizz” - 5.90€
(Blackcurrant syrup, apple juice, sparkling water)

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME
IT IN MODERATION



LE MENU-CARTE



MENU TRIO - 45€

The starters - 13.90€

- Albacore tuna tartare, pine nuts, kaffir lime guacamole, pomegranates, bonito broth and cucumber pickles
- Galette stuffed with candied yolk and Espelette pepper, Shropshire emulsion, wild mushrooms sautéed in walnut oil
- Duck foie gras with armagnac, onion marmalade with Madiran wine, apple gel and puffed kasha seeds +5€
- Today's inspiration based on the market



Main dishes - 21.90€

- Cod fillet cooked at “low temperature”, leek fondue with chistorra, sorrel sauce, creamed spinach and crispy sweet potatoes
- Pressed lamb with “garden” sage, baked potato, Romanesco cabbage mousseline and candied shallot
- Snacked scallops with garlic butter, butternut arcimboldo, fresh pumpkin, coral juice and hazelnut crumble
- Smoked tofu and garnish of your choice from our à la carte dishes



The desserts - 9.90€

- Trilogy of cheeses from “La dairy du Grand-Clos”, Espelette pepper butter, Nantaise lamb's lettuce with walnuts
- Mango tartlet, passion fruit vinaigrette, Iranian black lemon meringues, mint sorbet
- Poached pear with Ruchers honey, Guayaquil chocolate coulis, cocoa tuile and buttermilk ice cream
- Gourmet coffee

The duckling menu - 15€

Only for the ones under 12

- 1 drink

(orange or apple fruit juice, coke or ice tea, syrup with still or sparkling water)

- 1 dish of daily meat or fish with its side
- 1 surprise dessert

The large salad- 15.90€

- Salmon smoked by “our care”, “flame-grilled” avocado, feta, pomegranates, dried tomatoes and Nantaise lamb's lettuce

The carte blanche by Jany - 34€

- Appetizer
- Starter
- Main dish
- Dessert

All in surprise !