



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



AS AN APERETIF



To go with your drink - for 2 - 15€

Iberian charcuterie board

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Fried panko shrimp, thai sauce

The bartender suggestion

ALCOHOLIC - 10,50€

NON ALCOHOLIC - 7,50€

**"MOJITO"**

( White rum, brown sugar, Badoit, mint, lime )

**"SEX ON THE BEACH"**

( Vodka, peach liqueur, orange, cranberry )

**"SPRITZ"**

( Aperol, Badoit, Crémant de Loire )

**"MARGARITA"**

( Tequila, Cointreau, lime )

**"VUE SUR MER"**

( Tequila, Curaçao, lime, lemonade, mint )

**"VIRGIN MOJITO"**

( Rum syrup, brown sugar, Badoit, mint, lime )

**"TUTTI FRUTTI"**

( Pineapple, orange, mango, passion fruit, grenadine )

**"VIRGIN BASIL SMASH"**

( Basil, sugar, lime, tonic )

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN  
MODERATION





## "À LA CARTE" MENU



### TRIO MENU - 40 €

Appetizer

#### Starters - 12.50 €

- ✦ Gravlax of salmon with blueberry, roasted tomatoes with sesame, tart carambola vinaigrette and pomelo gel
- ✦ Perfect egg, green bean cream, mini grilled corn, fresh beans and dried fruit
- ✦ Foie gras infused with Armagnac, cherry chutney with Espelette pepper, cucumber voile with sherry vinegar +5 €
- ✦ Inspiration of the day according to the market



#### Main courses - 21.00 €

- ✦ Back of cod, sweet potato mousseline, pan-fried peas with Colonata bacon, sauce vierge and potato crisp
- ✦ Saddle of lamb grilled "à la flamme", moquette mousseline with meat jus, eggplant confit with Garam Massala and pine kernels
- ✦ Octopus cooked "at low temperature", risotto of large sinkers with salicornia, parmesan emulsion and roasted spring onion
- ✦ Smoked tofu, sweet potato mousseline, eggplant confit with Garam Massala, morel mushroom reduction and roasted spring onion



#### Desserts - 9.50 €

- ✦ Trilogy of cheeses from "La ferme du Grand-Clos", black cherry chutney with Espelette chili, lamb's lettuce with walnuts
- ✦ Financier cacao, milk chocolate mousse and Timur berry, salted butter caramel cream, cocoa tuile and coconut ice cream
- ✦ Red fruit tartlet, Speculoos crumble, strawberry mouse, cherry jelly, tart redcurrant syrup and raspberry sorbet
- ✦ Gourmet coffee

All prices are displayed including tax



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## Our other menus

### The “Speedyyyyy duck” menu - 20,50 €

From Tuesday to Friday noon

Daily starter + Daily main course ( to choose )

+ Daily dessert + Hot drink



### The “Carte blanche” menu of Jany - 30,00 €

Simply tell us if you have any allergies  
or taste incompatibilities

Appetizer + Starter + Main course + Dessert

All in surprise !



### The “Duckling” menu - 15,00 €

Only for under 12 years old

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



### And, the large salad - 15,90 €

Burratta with pesto, beefsteak tomatoes, melon pickles

Nantes lamb's lettuce, and pine nuts