



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



AS AN APERETIF



To go with your drink - for 2 - 15.90€

Iberian charcuterie board

Fried panko shrimp, thai sauce

The bartender suggestion

ALCOHOLIC - 10,90€

"WINTER DAIQUIRI"

(Amber rum, chestnut cream, lime juice)

"CANADIAN"

(Whisky, triple sec, maple syrup, angostura, cinnamon)

"MYSTIQUE"

(Gin, violet syrup, cranberry juice, lime juice)

"SKY SNOW"

(Vodka, curaçao, pineapple juice, coconut cream)

NON ALCOHOLIC - 7,90€

"AREA 51"

(Mint syrup, passion fruit syrup, lime juice, grapefruit juice)

"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 - 12.90 €

Smoked and seared scallops "by us", beetroot mousseline with sherry,
citrus gel and romanesco cabbage pickles
Perfect egg, oyster mushroom cream, pan-fried enoki and bacon emulsion
Duck foie gras with soft Jurançon and Kampot pepper,
crushed Jerusalem artichoke and grilled chestnuts +5 €
Inspiration of the day according to the market



Main courses - 21.90 €

Grilled sea bass, wilted fennel with citrus, sautéed pakchoï cabbage,
virgin sauce with Nyons oil and mango, candied carrot tops
Duck fillet cooked "at low temperature", pumpkin mousseline,
braised cauliflower, grand veneur sauce and sweet potato chips
Salmon confit with Iranian black lemon, venerated rice risotto with shellfish, butternut squash velouté,
full-bodied jus with coriander and fresh spring onions, hazelnut crumble
Smoked and marinated tofu with soy, pumpkin mousseline, roasted pakchoï, hazelnut crumble,
morel reduction and sweet potato chips



Desserts - 9.90 €

Trilogy of cheeses from "La ferme du Grand-Clos", herb butter
and braised lamb's lettuce with honey from Les Ruchers
Guayaquil chocolate biscuit, white chocolate cream, crispy feuilletine and buttermilk ice cream
Breton shortbread, curry nectarine marmalade, peach foam, lime tuiles and salted caramel ice cream
Gourmet coffee



Our other menus

The “Speedyyyyy duck” menu - 23,00 €

From Tuesday to Friday, lunch and dinner

Daily specials for 15€

Starter + Main course or Main course + Dessert for 19€

Starter + Main Course + Dessert and hot drink for 23€



The “Carte blanche” menu - 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 €

Smoked salmon and quinoa salad with beetroot, sun-dried tomatoes,
flame-grilled avocado and pomegranate, red onion pickles and feta