

<b>Homemade bread</b> & compound butter	5
<b>Squash donut</b> , homemade bresaola, ricotta	6/un
<b>Aligot cromesquis</b> , cheddar cheese and dijonnaise	6
<b>Fried potato wedges</b> served with a marjoram mayonnaise	6
<b>Tuna sausage</b> , crustacean bisque, herb oil, dill crème fraîche, grilled pickles	20
<b>Confit, laquered and grilled octopus</b> , fresh cucumbers and persimmons, salted herb yogurt, chili oil, arugula, buckwheat and grilled beets	19
<b>Dauphiné ravioli</b> , cream cheese and herbed goat cheese stuffing, lamb consommé, fried sage *vegetarian option: onion consommé	17
<b>Salmon tartare</b> , nordic shrimps, yellow beets, tarragon, parsley, fried shallots, crème fraîche and homemade soda crackers	23
<b>Burratini</b> , tartlet with a squash and basil chutney, green grapes pressed in dry vermouth, balsamic reduction, homemade granola	24
<b>Turnip cannelloni</b> , BBQ braised lion's mane mushroom stuffing, turnip purée, oat milk foam, pickled turnips	16/25
<b>Bacon wrapped monkfish medallion</b> , sea urchin and Nocturne vinegar sabayon, celeriac mousseline, green apple juliennes, nori powder	32
<b>Stuffed and braised encornet</b> , smoked tomato coulis, beef, dried tomato and mussel stuffing, served with fried potato wedges and a marjoram mayonnaise	28
<b>Smoked Turlo pork loin</b> , shio koji and plum lacquer, roasted cauliflower purée, fresh and grilled blue plums, fried cauliflower, toasted hazelnuts	30
<b>Roasted Cornish chicken</b> , poultry velouté, grilled and fried maitake mushrooms, yeast garum mayonnaise, fir tree powder	28
<b>Grilled Angus AAA beef rib steak (10oz)</b> , sweet potato and browned butter purée, quail eggs pickled in white miso, sweet spice veal stock	45
<b>Grand-maman Thérèse's blood pudding recipe</b>	29

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