

Homemade bread & compound butter	5
Squash donut , homemade bresaola, ricotta	6/un
Gougères , parmesan, black pepper and tartufata mayo	10
Fried potato wedges served with a marjoram mayonnaise	6

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* Tuna sausage , crustacean bisque, herb oil, dill crème fraîche, grilled pickles	20
* Confit, laquered and grilled octopus , fresh cucumbers and persimmons, salted herb yogurt, chili oil, arugula, buckwheat and grilled beets	19
* Dauphiné ravioli , cream cheese and herbed goat cheese stuffing, lamb consommé, fried sage *vegetarian option: onion consommé	17
Duck tartare , rosemary emulsion, plums in birch tree syrup and black garlic balsamic vinegar, fried buckwheat, plum snow	25
Brie cheese , fig and rose vinegar draff compote, rose scone	20
Turnip cannelloni , BBQ braised lion's mane mushroom stuffing, turnip purée, oat milk foam, pickled turnips	16/25
* Catch of the day , tarragon beurre nantais, arugula pesto, grilled beets	32
Stuffed and braised encornet , smoked tomato coulis, beef, dried tomato and mussel stuffing, served with fried potato wedges and a marjoram mayonnaise	28
* Turlo pork loin , gooseberry laquer, jerusalem artichoke mousseline and chips, toasted pine nuts	32
Roasted Cornish chicken , poultry velouté, grilled and fried maitake mushrooms, yeast garum mayonnaise, fir tree powder	28
Lamb shank braised with bay leaves and juniper berries, parsnip purée, berry garnish and reduced lamb jus	38
* Grand-maman Thérèse's blood pudding recipe	29

