

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



Seared shelled clams , homemade clamato, confit fennel, tomatoes, celery	21
* Pressed octopus , confit leeks, leek greens mayo, nori, confit garlic oil, focaccia croutons	20
* 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
* Mushroom dumplings , burnt mushroom stem consommé, grilled scallions	14/24
* 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
Grilled Turlo pork tomahawk , grilled lettuce, pork jus and blue cheese vinaigrette	35
* Roasted Cornish chicken , seared caraflex cabbage confit in chili oil, poultry, basil and chorizo sabayon	32
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

