


TO SHARE... OR NOT!

 HOUMOUS 9€ Carrots and chickpeas with roasted peanuts
SERRANO HAM PLATE 12€ Matured 18 months, pan con tomate
SMOKED ANCHOVIES ON TOAST 16€ Tarragon butter and round radishes

STARTERS

RED LABEL CORSICAN SEA BREAM 19€ In ceviche. Lime, ginger and red onions
AUVERGNE FREE RANGE POULTRY 21€ Romaine lettuce, Caesar sauce, AOP parmesan
 APUGLIAN BURRATA 17€ Candied tomato pesto, basil oil
TARTARE OF POLLOCK ANGLED OFF THE BRETON COAST 20€ Green melon and cucumber gazpacho, fresh raspberries

MAIN COURSES - all our mains are accompanied by Panisses Provençales

PLUMA IBERICA 33€ Vegetable piperade, fresh coriander
CORSICAN BASS FILLET 34€ Fennel braised with orange, virgin iberian chorizo oil
RED LABEL MEAGRE OF THE ISLAND OF BEAUTY 36€ Niçoise style. Smoked anchovies and tarragon
FRENCH VEAL LOIN 29€ With rosemary, baked potatoes with garlic & parsley
 ORGANIC BEEF HEART TOMATO 26€ Mustard tart, herb salad

CHEESES LE GONÉ - From Neuville-sur-Saône

ASSORTMENT OF RIPENED CHEESES 11€ Seasonal fruit jam
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DESSERTS

STRAWBERRY FROM THE MONTS DU LYONNAIS 12€ On a waffle. Lemon cream with ginger and basil sorbet
CREAM AND MILK FROM NORMANDY 12€ Flan pastry with organic vanilla from Madagascar, fresh seasonal fruits, yogurt ice cream
NYANGBO GRAND CRU CHOCOLATE 68% PURE GHANA 12€ Chocolate cream and Sicilian pistachio financier
CHARENTAIS MELON 12€ Vacherin minute and fresh mint