

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette	6 ou 12	20/40
Soup of the day and its garnish		10
Qc asparagus & beets salad, labneh with cumin, pistachio-macadamia, honeyed Sultana dried grape, crispy phyllo, mint*		19
Mackerel en escabèche, Jerusalem artichoke purée, tomato salsa, sumac, homemade focaccia, shallot, chips, nasturtium from La Repousse		20
Seal tataki, pickled cauliflower, beet puree, burnt onion, mayo, mini croutons, pine nuts		22
Lamb and beef croques, spicy mayo		18
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons		23

MAINS

Parmesan and tarragon risotto, sweet potato, crème fraîche, hazelnut, broccoli, rhubarb with olive oil*		31
Cod confit, cauliflower purée, leek, braised carrot, pickled daikon & Qc strawberry, herbs, soya & lime vinaigrette, peanuts*		36
Homemade spaghetti, Alex's lobster, creamy bisque, green peas, perfect egg, black garlic crumble		39
Art Senau cheddar burger, tomato chutney, deep fried onion, lettuce, spicy honey, on brioche bun served with homemade fries		28
Gnocchi, lamb from Moutons du Large, homemade ricotta, confit celeriac, zucchini, spinach, garlic chips, puffed quinoa		37
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons served with homemade fries		33

EXTRAS

Homemade fries and mayonnaise		9
Magdalen's scallop		4,50 each
Thick bacon		4

DESSERTS

Vacherin, meringue, coconut whipped cream, exotic sorbet, basil gel, mango		13
Cheesecake mousse, classic & chocolate, choco crumble, Qc strawberries		14
Coffee crèmeux, dune pepper biscuit & ice cream, raspberry		13



*contains nuts and/or peanuts