

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette 6 ou 12	20/40
Soup of the day and its garnish	10
Butternut squash tart, caramelized onions, squash chutney, Jeune Coeur cream, hazelnut, pumpkin seeds*	19
Mushroom arancinis, tomato sauce, parmesan	18
Pan-fried octopus, fried panisse, red pepper piperade, aioli, daikon, 'nduja-style sausage from Boucherie Côte à Côte	22
Halibut gravlax, nori, pickled kohlrabi, compressed watermelon, Tajín spices, radish, tobiko, Meaux mustard sour cream	21
Beef tartare, confit bacon, caper-cornichon, gray shallots, parmesan, croutons	23

MAINS

Red beets, parmesan & tarragon risotto, roasted yellow beets, green peas, zuchinis, sour cream, pistachio*	31
Seared halibut, ras-el-hanout butter, tomato lentils, queen olive, carrot, broccoli, prosciutto chip, apple & zucchini salsa, mint	38
Agnolotti with scallop mousse, creamy sage sauce, cauliflower, burnt Brussels sprouts, butternut squash puree, mini croutons	37
Fried chicken burger, smoked paprika mayo, lettuce, homemade pickles, served on brioche bun with homemade fries	28
Pan-seared pork loin, grilled shallot purée with red wine, blueberry pickle, green beans, celeriac, meat jus with shiitakes	36
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

Donut filled with caramelized apples, Dunes pepper ice cream, apple caramel	14
Paris-Brest, mousseline cream, pecan praline, Alycon fleur de sel	14
Lemon tart, lime & mint cream, meringue, lime zest	14



*contains nuts and/or peanuts