

· EVA ·

STARTERS

Trésors du Large oysters, homemade mignonette, lemon 6 or 12
20 / 40

Soup of the day with garnish
10

Caribbean-style vegetable fritters, lime mayo, furikake, daikon pickle
19

Homemade focaccia, crab, Art Senau Mornay sauce, endives, potato breadcrumbs,
herbs
23

Trout and scallop crudo, Cara Cara orange, yogurt, pine nuts, radishes,
pomegranate, sprouts from La Repousse
25

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons
24

MAINS

Risotto, parmesan, tarragon, beetroot, green peas, cumin crème fraîche, hazelnut*
33

New Richmond Arctic char, celeriac purée, braised carrot, Brussels sprouts,
maple vinaigrette, almond, apple, bird's eye chili, chervil*
36

Braised pork cheek, ricotta gnocchi, mussels from the Mags, diced vegetables,
lion's mane, creamy sauce with jus
38

Eva-style fried chicken burger, smoked paprika mayo, homemade pickle, lettuce
on homemade brioche bun, served with fries
31

Beef chuck, salsify, kale, sweet potato purée, fried shallot, meat jus, buttermilk
40

Beef tartare, confit bacon, caper-cornichon, shallot, parmesan, croutons,
served with fries
37



· EVA ·

EXTRAS

Thick bacon

4,25

Magdalen's scallop

4,75 / each

Homemade fries and mayonnaise

9

DESSERTS

Pavlova, raspberry compote, basil crème légère, basil gel

14

Olive oil cake, burnt lemon purée, dark chocolate mousse, chocolate crumble,
candied lemon

14

Paris-Brest, Grenoble walnut praline, maple mousseline cream,
caramelized almonds, crème anglaise*

14

BY THE GLASS

Vinho Verde, Escolha, 2022 - Planet Mouraz

16

Attiki, Assyrtiko, 2024 - Mylonas Winery

13

Douro, Caldas Reserva, 2022 - Domingos Alves de Sousa

12,50

Terre Siciliane, Nerello Mascalese, 2022 - Vino Lauria

15

Wine of the day

15



*contains nuts and/or peanuts