

• EVA •

STARTERS

Soup of the day with garnish

10

Asparagus, fior di latte, pistachio, grapefruit, white turnip, confit lemon, rhubarb*

20

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

19

Homemade focaccia, lobster, Art Senau Mornay sauce, endives, potato
breadcrumbs, herbs

23

Trout and scallop crudo, blood 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,
oyster mushroom, creamy sauce with jus

38

Beef chuck burger, Jeune Coeur cream, homemade pickle, lettuce, tomato, mayo
on homemade brioche bun, served with fries

33

Chicken tortellini, rich broth, salsify, asparagus, yellow beetroot, Comté cheese Arnaud,
puffed quinoa

38

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

37

*contains nuts and/or peanuts



· 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

Maple semifreddo, poached apple, crumble tuile, whipped cream,
apple-rhubarb syrup, hazelnut*

14

BY THE GLASS

Vinho Verde, Escolha, 2022 - Planet Mouraz

16

Moravie, Veltliner Green, 2016 - Syfany

14

vdf Provence, Appel d'Air, 2024 - Domaine les Terres Promises

15,50

Somontano, 12 Lunas, 2021 - El Grillo y la Luna

14,50

Terre Siciliane, Nerello Mascalese, 2022 - Vino Lauria

15

Glass of the day

MP



*contains nuts and/or peanuts