

APÉRITIF

pastis, vermouth, manzanilla sherry, oloroso sherry
dry martini, negroni, manhattan, gin tonic, americano

.95
.145

CHAMPAGNE et BULLE

m.v. robert moineuit, bdb, le mesnil sur ogier, champagne
2018 marnes blanches, crémant de jura, réserve,

.795
.155/.750

BIÈRE

bottled beer from assorted craftswomen and craftsmen 33cl/44cl
pilsner urquell draft

.86/.110
.55/.68

ZERO ALCOHOL

l'antidote sparkling beaujolais
hibiscus lemonade
apple juice
mikkeller drink in the sun wheat ale
perrier eau minérale

.85
.55
.55
.65
.45

BLANC

2019 la croix gratiot picpoul de pinet
2018 arnauld lambert clos du midi brézé samur blanc loire
2018 sébastien brunet vovray loire
2018 camus père & fils bourgogne aligoté

.125/.585
.155/.750
.150/.690
.155/.750

ROUGE

2019 tete red vdf
2014 yves cuilleron chavanay syrah
2019 matthieu barret petit ours rhone

.125/.585
.135/.625
.145/.720

DOUX

2018 clos lapeyre jurançon moelleux 8cl FR
2016 chateau graves sauternes 8cl FR

.145
.145

MENU FORMULE

coquilles Saint-Jacques

oeuf poché

steak tartar

dos de cabillaud

.585 pp

olives small olives

.55

amendes grasses fried almonds

.55

une huître oyster with jalapeño

.45st

porc noir de bigorre 24 months pyrenean ham

.95

brebis napoleon

.95

* **steak tartar** beef tartar, tarragon, piccadilly tomatoes

.175

* **coquilles Saint-Jacques** scallop, horseradish, apple

.175

* **oeuf poché** poached egg, ramson, asparagus

.165

Faux Choux Farcais duxell filled savoy cabbage, truffe beurre blanc

.285

* **Poitrine de Porc Confit** pork belly, puylentils, ginger

.265

Omble Chevalier arctic char, Café de Paris, cauliflower

.595 2P

fromage x 3 cheeses assorted daily

.145

clafoutis fruit clafotis served with sorbet

.125