Escalivada and burrata parmigiana vegetable opera

sun dried tomatoes with arugula pesto.

Ceviche of sea bream Tahitian style with maracuja and spicy coconut milk.

popcorn with curry.

Our poultry is raised and slaughtered in France

Lacquered salmon steak with granola cracker

chimichurri condiment, lemon purée.

Cod cheek casserole with squid relief

green tea and citrus infusion with smoked salmon.

Tataki of half-cooked tuna breaded with chia seeds and sesame

wasabi espuma, Thai salad.

Whole bass grilled with fennel and flambéed with Pastis.

vegetable casserole, tomato salsa with olive oil.

Guinea fowl supreme stuffed with crayfish and trumpets

St Germain purée, infusion of Parma ham.

Grilled filet of beef .

With smoked pepper, Belle Otero sauce in a vegetable casserole.

Carnaroli risotto of octopus and piperade, vera pepper flavor

spianata chips.

Bucatini with scallops and crayfish tails in truffle flavor

scamorza shreds.

Osaka ''Land & Sea'' wok with rice noodles

vegetables sautéed with gambas, tonkatsu sauce.

Lemon verbena frozen parfait with citrus and pistachio chips on Breton shortbread

Bounty crusade with spicy pineapple marmalade and maracuja with West Indian coulis

Creamy praline rocher with two chocolates and a crunchy butter roll.

Fried squid, torpedo shrimp, zucchini flower, spicy jalapeños, fish and chips, mozza stick, mini taquitos, vegetable samosa.

Italian white ham, Parma ham, bresaola, spianata, salami il perugine, salamino toscano, sorrentino with 5 peppers, pecorino with truffle, vegetable bouquet.

Sautéed prawns, smoked salmon, half-cooked tuna tataki, torpedo shrimps, sea bream ceviche, vegetable bouquet, octopus salad.

The shepherd's plate .

The shepherd's plank