

MENU

Menu de saison 55€

ASPERGE

White asparagus, crispy brioche, wild garlic oil and Gribiche sauce

OR

POMMES NOUVELLES

Spring potatoes with lightly smoked sour cream, spring onion, dill oil and fish roe

FILET DE LAVARET

Roasted whitefish fillet, baby spinach, peas, spring onion, potato purée and oyster butter sauce

OR

AGNEAU

Charcoal-grilled lamb loin, fermented garlic - glazed shoulder, parsnip purée, Sultana raisins and Port wine sauce

CRÈME BRÛLÉE

Vanilla crème brûlée, strawberry salad and strawberry sorbet

LES ENTRÉES

Starters

BURRATA 14 €

Burrata cheese, pine nuts, tomato-salad and basil foam

POMMES NOUVELLES 16€

Spring potatoes with lightly smoked sour cream, spring onion, dill oil and fish roe

ESCARGOTS à L'AIL 16 €

Snails braised in garlic butter, wrapped in puff pastry

FOIE DE VOLAILLE 16 €

Creamy bird liver, sautéed oyster mushrooms, brioche, apple, green onion, and Port wine sauce

ASPERGE 19€

White asparagus, crispy brioche, wild garlic oil and Gribiche sauce

TARTARE DE BEUF 18 €

Seasoned beef tartare with capers, red onion, crispy Jerusalem artichoke, horseradish and Parmesan

Allergie

If you have any food allergies, please inform the staff before ordering

Origin

Beef - Finland
Spring chicken - France
Lamb - Finland, Köyliö

VINS

Wine menu 49€

3 - wines
12cl/16cl/8cl

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Non alcohol menu 35€

3 -wines
12cl/16cl/8cl



V
I
N M A D I E S O L N A
vin rouge
vin blanc
11,50€ | 55€

POISSONS & FRUITS DE MER

Fish and sea food

FILET DE LAVARET 33 €

Roasted whitefish fillet, baby spinach, peas, spring onion, potato purée and oyster butter sauce

MOULES MARINIÈRES 29 €

Mussels cooked in Pastis and fennel cream, with jalapeño, French fries, sourdough bread and aioli

PARMENTIER DE POISSON GRATINÉ 30 €
Gratinated fish and seafood stew in white wine sauce, topped with potato served with fresh fennel salad



VIANDES

Meats

POUSSIN 29 €

Charcoal-grilled spring chicken, parsnip purée, asparagus -apple-pea salad and cider sauce

STEAK DE FILET DE BOEUF GRILLÉ 42 €
Charcoal-grilled beef tenderloin steak, Brussels sprouts, asparagus, French fries, green peppercorn butter and shallot sauce

AGNEAU 36 €

Charcoal-grilled lamb loin, fermented garlic - glazed shoulder, parsnip purée, Sultana raisins and Port wine sauce

MENU

Menu végétarien 48€

BURRATA

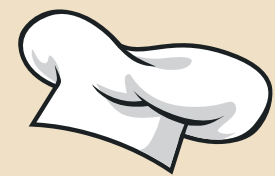
Burrata cheese, pine nuts, tomato-salad and basil foam

RISOTTO

Wild garlic and asparagus risotto, pine nuts and Parmesan

FROMAGE FRAIS

Frozen fresh cheese parfait, marinated rhubarb and rhubarb sorbet



MENU

Menu de dégustation 75€

Chef's 5-course tasting menu

wine menu 59€ /Non alcohol 45€

CLASSIQUES

Classics

RISOTTO 27 €

Wild garlic and asparagus risotto, pine nuts and Parmesan

ROYALE GAMBAS DE PARIS 25 €

Charcoal-grilled king prawns, garlic-goat cheese bread, green salad, cantaloupe melon, aioli and Parmesan

GARNITYR

add or replace

RISOTTO 10 €

Wild garlic and asparagus risotto, pine nuts and Parmesan

SALADE VERTE 6 €

Fresh green salad and vinaigrette

FRITES 10 €

Crispy French fries seasoned with truffles and aioli

PAIN DE LA MAISON 4 €

Freshly baked sourdough bread, malt bread and browned butter

