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· TATAR ·

MENU

67 €

Pairing : 39€

*alcohol free : 29€

* Vegetarian menu available
upon request.

AMUSE-BOUCHE

Potato, Eggplant, Anchovy
Dashi, Seaweed, Radish, Wild Mushrooms
Whelk, Shiso, Plättar

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Red Beetroot, Black Pudding, Reine Claude
Plum, Apple, Shiso, Apple Butter
Beetroot Juice, Lavender

Cappelletti, Chicken Liver, Oyster Mushrooms,
Onion Confit, Verbena

Chicken Broth, Kaffir Lime Leaf Oil, Combava

Charolais Ribeye, Confit Leeks, Herb Coulis,
Meat Jus

Tartlet, Beef Tartare, Spring Onions, Bone
Marrow

Gilthead Sea Bream, Courgette, Fig Leaf Pil-
Pil Sauce, Stuffed Nasturtium, Red Pepper,
Onion Jus
(supplément 18 €)

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Corn, Puffed Buckwheat, Geranium Genoise
Sponge, Koji Yoghurt

MIGNARDIES

Tartlet, Vanilla Diplomat Cream, Chamomile-
Infused Melon

Waffle, White Chocolate, Yeast