

## MENU AT 43€

### STARTERS

Artichoke, cheese & pancetta terrine

Small stuffed vegetables

Tuna tartare, cow's milk curd, peas, mint

Labneh, olives, dukkah

### MAIN COURSES

Vitello tonnato, zaatar, french fries

Christian Parra's black pudding, potato espuma, applesauce

Oxtail, parsnip purée, buckwheat

Frog legs, artichoke purée, garlic cream, candied lemon

Breaded mackerel, cauliflower cream, curry, pickles, curry/honey mayo

Pollock, vegetables, creamy fish broth

Chawanmushi, mushrooms, shiitake mousse, puffed buckwheat

### DESSERTS

Cheese plate, jam

Rum baba, whipped cream

Ile flottante, blueberries, almonds

Pistachio, dark chocolate, olive oil, fleur de sel



#### **Dessert wine pairing (12cl.) +11€ :**

Clos Uroulat, Jurançon - Charles Hours

A sweet wine with notes of mango, apricot and honey.

*Fresh and well-balanced, with a beautiful harmony between sweetness and acidity.*

**BANKS CARDS ARE NOT ACCEPTED**

PRIX INDIQUÉ EN EUROS, TOUTES TAXES COMPRISES ET SERVICE COMPRIS