aux bons enfants
Depuis 1935

MICHELIN GUIDE
2026

MENU AT 43€

STARTERS

ARTICHOKE, CHEESE & PANCETTA TERRINE

LITTLE STUFFED VEGETABLES

MEAGRE TARTARE, GRANNY SMITH, CILANTRO, LIME

ROASTED PUMPKIN, RAS EL HANOUT, YOGURT, HAZELNUTS

MAIN COURSES

BEEF TATAKI, POMEGRANATE MOLASSES, ZA'ATAR, SHALLOTS, FRENCH FRIES

CHRISTIAN PARRA BLACK PUDDING, POTATO ESPUMA, APPLE

BEEF TONGUE, URFA CHILI SAUCE, MASHED POTATOES

FRIED SQUIDS, AJO BLANCO, PICKLES GRAPES, SHISO, SALAD

SEA BREAM, CELERY WITH CUMIN, PICKLES CARROTS, CAPER BUTTER SAUCE

COD FISH, BEETROOTS, HORSERADISH CREAM

BREADED AUBERGINE, TOMATO SAUCE, GOCHUJANG, BASIL, PINE NUTS

DESSERTS

CHEESE & JAM

RUM BABA, WHIPPED CREAM

HAZELNUT MILLE-FEUILLE

MISO CRÈME BRÛLÉE



Dessert wine pairing (12cl.) +11€ :

Clos Uroulat, Jurançon - Charles Hours

A sweet wine with notes of mango, apricot and honey

Fresh, well balanced between sweetness and acidity

BANKS CARDS ARE NOT ACCEPTED

PRIX INDIQUÉ EN EUROS, TOUTES TAXES COMPRISES ET SERVICE COMPRIS