

CHEF'S INSPIRATIONS

6 :00 pm – 10 :30 pm

STATERS

Gravelax salmon – 18€

Black radish | fish egg | curry yogurt

Buratta des Pouilles – 16€

Sour tomatoes | crunchy parmesan | basil

Green and white asparagus crudo – 14€

Blood oranges | kalamata olive | feta cheese

MAINS

Ricotta Stuffed Conchiglioni – 22€

Smoked eggplant | rocket coulis | lemon condiment

King prawns obsiblu from New Caledonia – 32€

Al verde risotto | green asparagus | purple sorrel

Veal saltimboca – 27€

gremolata | gnocchi | tomatoes | spring onion oil

Net prices in euros. Service Included

TO SHARE

Fresh Herbs Croque-Monsieur – 16€

Beaufort cheese | Prince de Paris

Ham selection – 18€

24 months old ham | coppa | saucisson | chorizo

Cheese selection – 16€

Rocamadour | coulommiers fermier | comté 14 mois | bleu de Laqueille

Ham and cheese selection – 25€

Burrata des pouilles – 9,50€

Fruited black olive oil

Soca chips – 8€

Greek yogurt and tahini sauce

Crispy shrimp – 16€

Sweet chili sauce with espelette pepper

DESSERTS

Entremets parisiens – 12€

Hazelnut softbread | crispy feuilletine |
Milk chocolate mousse

Rum Baba – 12€

Lemon cream | Officine arranged rum

Saint-Honoré – 12€

Soft caramel and organic vanilla filling

Fresh fruits salad – 12€

Light verbena syrup