

La Carte



Les Entrées

Vegetable gyoza with yuzu japanese broth

(Sesame, gluten, soy, garlic)

€16

Razor clams gratinated with parsley butter

(Shellfish, gluten, milk)

€18

Sea bream carpaccio with citrus (lemon, lime, kaffir lime)

(Fish - gluten)

€24

Tuna tataki, wasabi mayonnaise, chef's broth

(Fish - gluten - egg - soy - sesame)

€26

Maison Sturia - the expertise of French caviar

Selection of Oscietre caviar with iodized, milky, and olive oil flavors

€85 les 30 gr

Les Plats

A vegetarian craving?

Potato gnocchi, tomato sauce, and summer vegetables

(Gluten- lactose)

€24

Cod back, white wine butter with yellow wine and cod roe,

fried parmesan risotto

(Fish - lactose - sulfite)

€28

Halibut back, saffron fish stock, trilogy of mini carrots

(Fish - sulfite - lactose)

€32

Supreme of guinea fowl "Label Rouge Challans" cooked at low temperature,

sweet potato and summer vegetables, reduced poultry jus

(Lactose - sulfite)

€29

Beef fillet, toast with brown butter, mashed potatoes with a well of beef jus

(Lactose - gluten - sulfite)

€38

Les Fromages

Selection of aged cheeses with its condiments

(Lactose - nuts)

€19

Les Desserts

Floating island, Tonka bean custard and salted butter caramel

(Lactose - egg - nuts)

€12

Peach Pavlova, vanilla meringue

(Lactose - egg)

€12

Chocolate & vanilla delight:

Chocolate crumble, hot chocolate - vanilla siphon, chocolate tile and shards, vanilla ice cream

(Eggs - lactose - gluten - nuts)

€14

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, kaffir lime

(Lactose - gluten - nuts)

€16

Children's Menu €15

Dishes

Ham and cheese gnocchi

Dessert

2 ice creams of your choice

Drinks

Syrup, Diabolo or Fruit Juice