

# “A LA CARTE”



## Starters:

- Home-made charcuterie -16-
- Marinated sardins, tomatoe,crispy bread -12-
- Zucchini soup, ricotta cheese, pine nuts -11-
- Tomatoes, mozzarella Di Bufala -14-
- Veal head, gribiche sauce -12-

## Main courses:

- Roasted duck, figs, spices jus -27-
- Sear-paned baby lamb, crispy potatoes, confit tomatoes, sweet garlic -27-
- Sear-paned monkfish, summer vegetable, basil jus -27-
- Beef flank, confit potatoes mushrooms, caramelized onions-24-

## To Share:

- Simmental 8 week dry-aged beef sirloin for 2 people, confit potatoes, mushrooms, caramelized onions -65-
- Simmental 8 week dry-aged rib of beef, confit potatoes mushrooms, caramelized onions (1kg) -100-
- Guinea fowl, confit potatoes mushrooms, caramelized onions -85-

## Desserts:

- Cheese(s) from Jean-Yves Bordier -8-
- Chocolate ganache, caramel foam, peanut biscuit -10-
- Freshly baked madeleines, caramel sauce -9-
- Baba au rhum, whipped cream -10-
- Homemade red fruits sorbet -9-
- Pistachio biscuit, raspberries, green lemon cream, raspberries sorbet -10-

*Net Prices – Service and Taxes Included  
Cheques are not accepted  
Meat from EU*