

SURF, TURF, SEASONAL INGREDIENTS

THE WORKSHOP

DUCK LIVER PATE 18.00 €
Duck liver pate, brioche bread, muscat jelly, red fruits tartare

ARTICHOKE 16.00 €
Artichoke cream, perfect egg, egg yolk paste

THE SHRIMP 19.00 €
Semi cooked Madagascar shrimp, parmesan cream, hibiscus jelly, roasted avocados

TO SHARE

SIRLOIN STEAK 20.00 €
Smoked sirloin and pepper coppa carpaccio, rosemary and goat cheese sorbet

WATERMELON 14.00 €
Crispy quinoa, watermelon marinated in soja, thai sauce

FISH 15.00 €
Battered fish goujons, gribiche sauce

BEEF 32.00 €
Limousin beef fillet, apple ginger and vanilla compote, crispy potato with smoked paprika, sangria sauce

THE PIG 28.00 €
Candied pork belly, glazed with honey and soja, grilled squid tentacles, fregula and Iberian chorizo risotto

THE MEAGRE 36.00 €
Meagre fish steak, spiced norway lobster, wild garlic rice cream, spinach leaves

DELICACIES

SELECTION OF MATURED CHEESE "Le temps d'un Fromage" 12.00 €

BRIE / PEACH 11.00 €
Roasted peach with Espelette pepper, candied lemon with thyme, brie mousse and fresh fruits

COCOA / VANILLA 11.00 €
Cocoa and nut sweet dough, white chocolate ganache, cocoa praline, vanilla cream and salted cocoa crumble

TOMATO/ BASIL/ RASPBERRY 11.00 €
Candied tomato cooked, raspberry and basil sorbet, coconut crumble, basil pesto and light cream

LEMON 11.00 €
Crispy lemon puff, vervain light cream, citrus fruit quarters, candied lemon