

# COCKTAILS

13€

## AMARETTO SOUR

Gourmand - Harmonious - Smooth



*Amaretto Villa Massa, orange juice, egg white*

## OKAMI

Dry - Rich - Silky



*Bijito Sake, Mizu Shochu, Bénédictine, Italicus, Supasawa, milk*

## MARGARITA

Tangy - Balanced - Refined



*Choose between: Tequila Calle 33 or Mezcal Banhez. Marie Brizard triple sec, agave syrup, lime*

## ZOMBIE

Fruity - Intense - Subtle



*Ezili White Rum, Tiki Lovers Rum, Tiki Pineapple Rum, Absinthe, grenadine, pineapple juice, ginger, cinnamon*

## HEMINGWAY DAIQUIRI

Harmonious - Fresh - Delicate



*Ezili White Rum, Maraschino liqueur, lime juice*

## PORNSTAR MARTINI

Fruity - Sweet - Acidulated



*Vodka, passion fruit juice, passion fruit purée, passion fruit liqueur, vanilla sugar, prosecco shot*

## AVIATION

Refreshing - Floral - Aromatic



*Nuage Gin, violet liqueur, Maraschino liqueur, lime juice*

# MOCKTAILS 9€

## COCONUTS FIZZ

Sparkling - Tangy - Gourmand

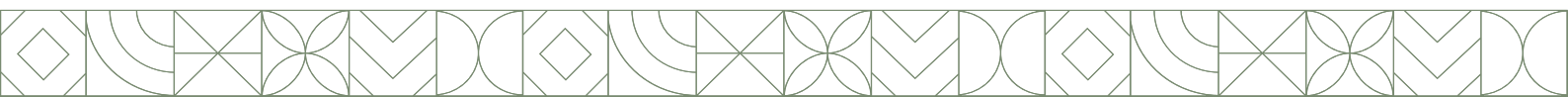
*Coconut milk, muscovado syrup, ginger beer*

## GOYAVE VOYAGE

Refreshing - Fruity - Comforting

*Apple juice, pear juice, guava juice, verjus*

*This menu was created by chef Pierre Glowsak and his crew.*



# PATIIENGES

*To share*

**LAMB BONBON. 14€**

*Crispy lamb sweetbreads, Pad Thai sauce*

**CROQUE MONSIEUR. 14€**

*Truffled ham, Tartufata béchamel*

**CROQUETAS. 14€**

*Parmesan, cecina beef, butternut chips*

**BELLOTA PLATTER. 24€**

*Bellota ham, 100gr, butter & guindillas*

**HONEY-ROASTED CAMEMBERT. 15€ ✓**

*Raw milk Camembert, toasted bread*

**SMOKED EEL. 14€**

*Smoked eel, squash tartare & hummus, pickles*

**PERFECT EGG AT 64 DEGREES. 14€**

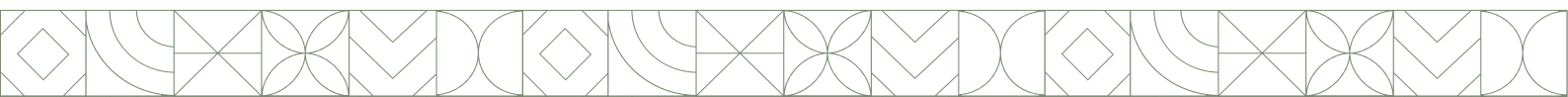
*Slow-cooked. Foie gras cream, caramelized onion, buttered brioche*

**VEGETABLE TATIN. 12€ ✓**

*Caramelized vegetable tatin, floral-infused oil, fresh herbs*

**CHEESE PLATTER. 16€ ✓**

*Selection of aged cheeses, homemade jam*





*To savour*

**DRY AGING MEATS.**

*See the dry aging cave*

**BEEF PRESSÉ. 28€**

*Beef cheek slow-cooked for eight hours, glazed carrots & garlic chili mashed potatoes*

**CHAR SIU PORK. 28€**

*Marinated pork collar, grilled eryngii, sautéed mushrooms & corn shavings*

**RIBEYE. 34€**

*Argentinian ribeye, homemade fries & mesclun*

**SCALLOPS. 32€**

*Seared, butternut cream with coral, parmesan risotto*

**COD AÏOLI. 28€**

*Seared cod fillet, seasonal steamed vegetables*

**COQUILLETES. 24€ **

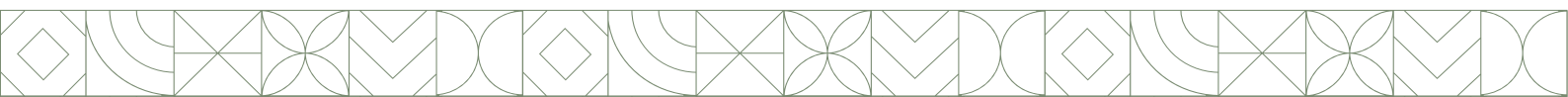
*Coquilette pasta risotto with tofu, 12-month aged Comté AOP & Tartufata cream*

**FOR THE YOUNGEST 12€**

*In order to awaken your child's taste buds, we offer them any dish in a small portion.*

*Free chocolate lollypop. Up to 12 years maximum.*

*This menu was created by chef Stephan Lopez and his team.*

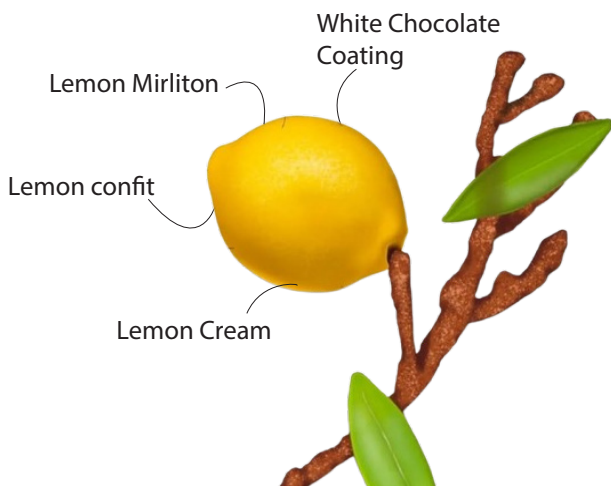


# DESSERTS

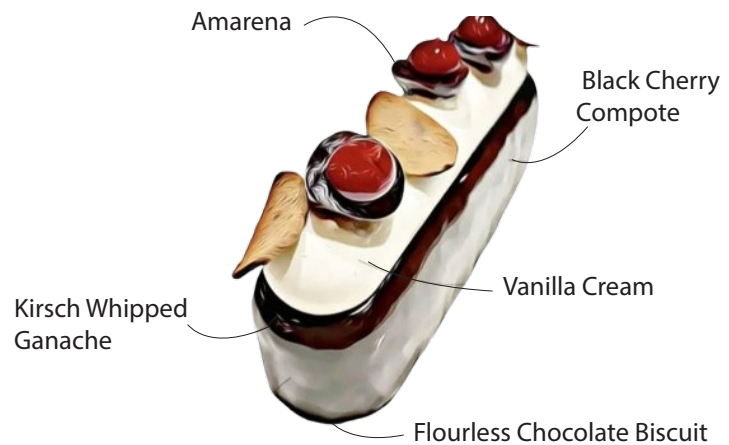
## LA TABLETTE. 14 € *À dévorer*



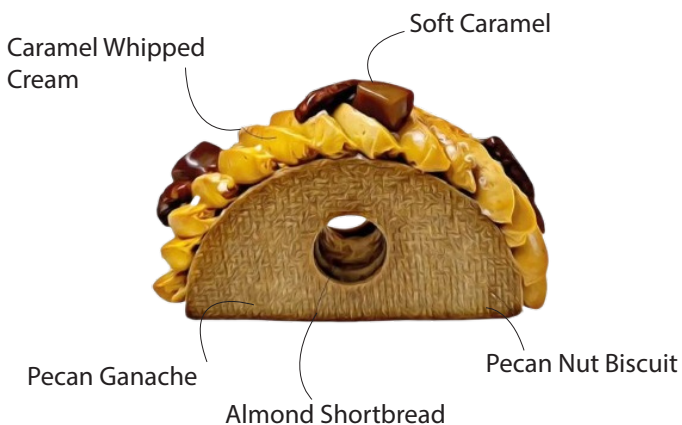
## JOHN LEMON. 12 €



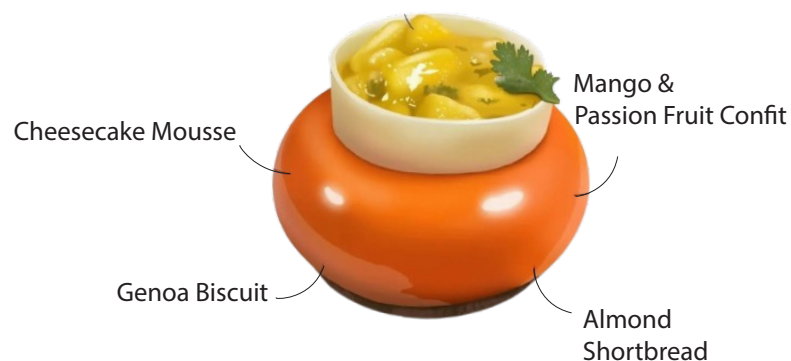
## CHERRY WOOD. 12 €



## WHY NUT'S ? 12 €



## FROM NEW YORK WITH PASSION. 12 €



*This menu was created by chef Jonathan Degent and his dream team.*

