

# SUMMER A LA CARTE

FROM TUESDAY TO SUNDAY INCLUDED, FROM 7:00 PM TO 9:30 PM

## " EARTH, SEA, SUN "

<b>Gilthead Bream Ceviche</b>	26
Vegetable broth with lime, caviar lemon, red onions, radish, edamame, wakame	
<b>Asparagus</b>	25
Duo of white and green, tuber aestivum truffle mimosa	
<b>Duck foie gras</b>	27
With sweet spices, fig chutney with Penja pepper, apricot fig bread	
<b>Market vegetables</b>	23
Selection of seasonal raw and cooked vegetables, green pea purée with argan oil	
<b>Semi-candied tomato</b>	24
Upside-down tartlet with semi-candied tomatoes, seasonal side salad and its pearled vinaigrette	

## THE SEA AND THE OCEAN

<b>Sea Bass</b>	29
Mediterranean sea bass cooked at low temperature with tapenade, butter-wilted spinach shoots, semi-candied tomato petals	
<b>King Prawns</b>	26
Peeled and roasted, small vegetables "in a jar" and its creamed broth	

## THE BUTCHER'S STALL

<b>Beef</b>	35
Grilled Argentine ribeye steak 250g, Pont Neuf potatoes, roasted tomato, Béarnaise sauce	

## THE MARKET

<b>Risotto</b>	28
Creamy with small vegetables and asparagus, Parmigiano Reggiano shavings	

## OUR CHEESEMAKERS' TOUCH

14  
Cheese selection, black cherry jam with Espelette pepper and mixed salad with walnut oil



All our dishes are "homemade"

We have at your disposal and upon request the list of mandatory allergens present in the proposed recipes.  
Our prices are inclusive of all taxes in euros, service included.

# SUMMER A LA CARTE

FROM TUESDAY TO SUNDAY INCLUDED, FROM 7:00 PM TO 9:30 PM

## DESSERTS

<b>The Candy</b> Mint-flavored chocolate, vanilla ice cream	15
<b>Pineapple</b> In a carpaccio, passion fruit and coconut sorbet	12
<b>Vanilla</b> Bourbon vanilla crème brûlée	13
<b>Pistachio</b> Pistachio and chocolate rice pudding	14
<b>Ice cream and sorbet assortment</b> (1 scoop / 2 scoops / 3 scoops) Ice creams: vanilla, coffee, chocolate, salted butter caramel, rum-raisin, coconut Sorbets: lemon, mango-passion, raspberry-strawberry	3 / 5 / 8

**KIDS MENU** 1 main course, 1 dessert, 1 soft drink for children up to age 11 25

### MAIN COURSES

- **Bolognese pasta:** Rummo mezzi rigatoni, beef, tomato sauce, carrots
- **Neapolitan pasta:** Rummo mezzi rigatoni, tomato sauce, basil
- **Chicken nuggets and fries:** Panko-breaded free-range chicken fingers, cocktail sauce, homemade fries
- **Minced steak and fries:** Beef steak, homemade fries, salad

### DESSERTS

- Two-scoop **ice cream** cup
- A fresh **fruit**



All our dishes are "homemade"

We have at your disposal and upon request the list of mandatory allergens present in the proposed recipes.  
Our prices are inclusive of all taxes in euros, service included.