

Food

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Roasted cashews	490
Olives	1.090
Gougères choux puffs with cheese filling, honey, & grated parmesan	1.990
Imam bayildi (vegan possible) Aubergine dip, yoghurt & toasted bread	1.990
Cannelés savory pastries filled with mushroom, thyme & truffle cream	2.190
Hand-cut fries triple-cooked with homemade mayo	1.890
Cheese board Selection of mixed cheeses with fruit, nuts & jam	3.690
Cheese & Charcuterie board Selection of mixed cheeses & meats	3.790
Anspiration Dishes	
Beef Tartare Smoked eel, horseradish & egg yolk	3.190
Heirloom tomato salad (vegan possible) Goat cheese & pangratto	2.990
Raw scallops Grapefruit & olive oil	3.290
Padron peppers (vegan possible) Aioli & togarashi	2.490
Grilled asparagus White wine butter sauce, mussels & bottarga	3.190
Burgundy snails cassolette herb butter, breadcrumbs & toasted bread	2.490
Pork & pistachio terrine Pickled mustard seeds, cornichons & toasted bread	2.990
Plate of the moment Please ask the staff about our weekly special	2.590-3.490
Sweets	
Lemon posset Strawberries & hazelnuts	1.490
Chocolate truffles	1.190