

# Menu

## Starter

10€

Tatin of cherry tomatoes with tapenade, brunch of raw vegetables

Duck terrine and homemade foie gras, mesclun salad

Sea bream tartare on Parmesan shortbread, mini peppers with black garlic

Ravioli stuffed with asparagus and pancetta, young shoots of the day *M*

## Fish

20€

Stuffed sardines with red pesto, zucchini tartare *M*

King pawns with lemongrass consommé, little green vegetables

Saint Pierre filet roasted, mini leeks in gratin

## Meat

20€

Pork tenderloin in ginger and lime scent, cream of peas, scum of goat cheese, *M*

Duck breast on pain-fried polenta, parmesan sabayon, crumbs of crispy raspberries

Segala veal scallop rolled with asparagus and pepper, potatoes mulin

## Dessert

8€

Plate of French refined cheeses, chestnut and walnut honey

Unstructured homemade Pavlova with fresh seasonal fruits

Matcha tea « entremets » with white chocolate mousse, crumbs of pistachios

Iced soufflé with dark chocolate and Tahitian vanilla *M*