

STARTERS

Bluefin tuna	16
Tartare with citrus dressing, pani puri filled with hummus, coriander $\&$ mint coulis	
Duck foie gras Homemade, with smoked duck breast and caramelised Roscoff onions & smooth sweet-and-sour Savoy cabbage purée	22
Red kuri squash Velouté with cancoillotte cheese, pickled red onions, chicken oyster & caramelised chestr	15 nuts
Organic egg Slow-cooked perfect egg, creamy celery with Fourme d'Ambert cheese, roasted hazelnuts & rocket juice	13
Oyster mushrooms from Seine-et-Marne Sautéed with sweet garlic and shallots, salted butter potato espuma & <i>Iberian</i> chorizo	14
MAIN DISHES	
Pike Homemade quenelles poached in a court-bouillon, herb-seasoned broccoli & emulsified prawn butter	24
Gilthead bream Fillet stuffed with pancetta, mashed sand carrots, red wine fish reduction & salted butter	31
Black <i>pudding</i> Homemade, with Colonnata lard, roasted baby potatoes, onion cream & tangy meat jus	24
Guinea fowl Breast cooked at low temperature, salsify and parsnip fricassee & rich foie gras jus	28
Angus hanger beef steak Lightly seared, Pho-style broth, caramelised pak choi, sticky rice & fresh herbs	30
Brie-style coquillettes Our childhood revisited – 18-month Comté espuma, homemade ketchup & cured ham from the Aldudes Valley. Vegetarian version, 17€	22

SIDE DISHES

Green salad and cherry tomatoes Roasted baby potatoes with sweet garlic Brie-style coquillettes with herbs	7 7 7
KIDS MENU	15
Chicken nuggets with roasted baby potatoes or Brie-style coquillettes, grated Comté and ketchup + Butter-sugar crêpe with caramelised apple	
DESSERTS	
Platter of mature cheeses	14
Chantecler apple Slow-cooked, with sparkling cider jelly & a warm butter-sugar crêpe	13
Chocolate Tonka bean tartlet, hazelnuts & dried figs	15
Briarde <i>brioche</i> Like French toast with <i>Madagascan</i> vanilla, mango, banana & passion fruit compote with li	14 me
Frozen <i>nougat</i> With honey from <i>Lagny-sur-Marne</i> , roasted dried fruit & orange salad	13