

## STARTER

|                                                                                                                                                                                     |    |
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| <b>Roasted zucchini</b><br>Stracciatella, rosemary, almonds and zucchini pickles                                                                                                    | 13 |
| <b>Beef carpaccio</b><br>Mustard seeds, pine nuts, salsa verde and capers<br><i>Salsa verde: a sauce based on coriander, vinegar, parsley, chervil and olive oil</i>                | 15 |
| <b>Tuna ceviche</b><br>Pico de gallo with pineapple, black corn tortilla, harissa<br><i>Pico de gallo with pineapple: blend of tomatoes, onions, jalapeño peppers and pineapple</i> | 16 |
| <b>Grilled octopus</b><br>Octopus, Iberian chorizo, duo de ajis and green plantain chips<br><i>Duo de ajis: sweet pepper-based sauces</i>                                           | 16 |

## MAIN COURSE

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| <b>Braised beef cheek</b><br>Sweet potato mousseline, herb brioche crumble, red onion pickles and jalapeños                                                                                                                   | 21 |
| <b>Duck fillet</b><br>Apricot/ginger chutney, peaches, frisée salad and jus corsé                                                                                                                                             | 23 |
| <b>Matured sirloin steak</b><br>Scalloped potatoes, crème fraîche, hearty jus and chilli jam                                                                                                                                  | 29 |
| <b>Home-made burger</b><br>Crispy chicken 150g, artisan brioche bun, cheddar cheese, homemade barbecue sauce, caramelized onions, tomatoes, arugula, zucchini pickles and home fries                                          | 22 |
| <b>Sea bass fillet</b><br>Old-fashioned tomatoes, horseradish, red endives, gazpacho and shiso pesto<br><i>Horseradish: grated aromatic root / shiso: aromatic plant from Asia</i>                                            | 24 |
| <b>Saint-Pierre fillet</b><br>Roasted eggplant, eggplant tatemada, redcurrants and pomegranate molasses<br><i>Aubergine tatemada: grilled eggplant mousseline, sesame and lemon / pomegranate molasses: pomegranate syrup</i> | 25 |
| <b>Salad of the moment</b><br>Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette<br><i>Lollo rossa and treviso: red lettuce varieties / tamarillo: exotic fruit</i>        | 22 |
| <b>Salade niçoise con chicharrón</b><br>Green beans, tomatoes, peppers, artichoke hearts, hard-boiled eggs, potatoes, olives, guindillas and herbs<br><i>Chicharrón: crispy pork belly / guindillas: hot peppers</i>          | 19 |

## ACCOMPANIMENTS

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| <b>French fries and homemade mayonnaise</b>                                             | 5 |
| <b>House salad of the moment</b>                                                        | 5 |
| <b>Sweet potato mousseline, herbed brioche crumble, red onion pickles and jalapeños</b> | 5 |

## CHEESE & DESSERTS

|                                                                                   |         |
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| <b>Duo of mature cheeses of the moment</b><br>Homemade chutney                    | 12      |
| <b>Declination of figs</b><br>Plum, fresh fig, prickly pear and fig oil           | 12      |
| <b>Mazamorra guava</b><br><i>Mazamorra: Latin American corn dessert</i>           | 12      |
| <b>Basque cheesecake with honey</b>                                               | 14      |
| <b>Avocado mousse, banana &amp; plantain banana, dark chocolate ganache</b>       | 13      |
| <b>Gourmet coffee / Gourmet Champagne</b><br>Assortment of homemade mini desserts | 12 / 17 |

Our dishes are home-made

Price in euro

*We will be happy to provide you with the origin of the meat and the list of allergens.*