



MENU

TAPAS TO SHARE

Kintoa Ham A.O.P 24 Months Matured "Pierre Oteiza" (80 grammes)	19.00
Finely sliced, Pan con tomato	
Prawns Tempura Obsiblue (5 pieces)	20.00
Sweet chili sauce	
Mezze Plate to Share	21.00
Hummus, Eggplant caviar, libanese tabbouleh, Pita bread	
Charcuterie Plate Pierre Oteiza	24.90
Chorizo, dry sausage, Kintoa Ham, condiments	

STARTERS

Caesar Salad with Chicken	19.50
Coeur de Romain, anchovies, shavings of Parmigiano Reggiano, Caesar sauce, croutons	
Smoked Salmon with Dill	22.00
Lemon cream, toasted bread	
Duck Foie Gras Terrine	24.00
Chutney with dried fruits, toasted bread	



FISHES

Mixed Fish	31.50
Salmon, sea bream, cod and seared prawns, market vegetables	
Salmon Steak with Sunflower, Sesame and Poppy Seeds	27.00
Mashed potatoes with tarragon, white butter	
Roasted Cod	30.00
Beans stewed with parsley, Iberian chorizo	
Roasted Normandy Scallops	36.00
Endive fondue with walnuts, curry white butter	

MEATS

Pluma of Pork	29.00
Macaroni gratin, Iberian juice with Xérès vinegar	
« Bresse » Chicken Roasted	33.00
Mashed potatoes, green salad	
Pan-Fried Calf Liver with Lyonnaise-style	30.50
Mashed potatoes, deglazed with Xérès vinegar	
Roasted Salers Beef Sirloin, « Beurre Maître d'Hôtel » sauce	35.00
French fries, bouquet of green salad	
French Beef Tartare	22.50
180g, prepared to order	
Green salad, French fries	
The Classic : Egg yolk, onions, pickles, capers	
The Caesar : Classic tartare quickly seared on both side	

To guarantee impeccable freshness, these dishes are prepared in limited quantities.

The origins of our meats are displayed at the reception of our establishment.

Our Chef is at your disposal in case of dietary restrictions or allergies.