



THE MENU OF THE MONTH

TAPAS

Duck crêpinette with crunchy hazelnuts	9,00 €
Crispy Börek-style pastry with creamy sauce	9,00 €
Selection of cured meats with assorted condiments	12,00 € (per person)
Fried sweet potato with spicy mayonnaise	8,00 €

STARTERS

Deviled egg with bottarga, arugula velouté	14,00 €
Vitello tonnato with parmesan sauce	16,00 €
Cucumber gazpacho with tarragon and stracciatella	12,00 €

MAINS

Veal Parmentier with sweet potato and peanuts	25,00 €
Fresh fish of the day in a spring bourride-style	27,00 €
Prima verde risotto with escabeche emulsion	23,00 €
Pea gnocchi with guanciale lard and gem lettuce	24,00 €
Suggestion of the day	The Chef comes to present it to you

DESSERTS

Local cheese platter, fig jam, and mesclun with dried fruits	10,00 €
The Chestnut: speculoos crisp, chestnut and whisky mousse, orange coulis	10,00 €
The Strawberry: like a "fraisier", vanilla diplomat cream, sponge cake and mint	10,00 €
The Grapefruit: almond financier, candied grapefruit, herb coulis, and white chocolate ganache	9,00 €