

HORS D'OEUVRES

Each dish is served when ready

TAPENADE Tapenade with Garlic Croutons	9
CALAMARS FRITS Crispy Squids with Paprika and Green Chilli	19
BETTERAVES MARINÉES Marinated Beetroot	12
BURRATA ET TOMATES Burrata with Cherry Tomatoes and Basil	27
SALADE DE CHOU-FLEUR Cauliflower Salad with Almond and Caraway Dressing	23
SALADE DE LENTILLES VERTES Green Lentil Salad with Apple and Burnt Tomatoes	18
SALADE D'ENDIVES AU GORGONZOLA Endive Salad with Gorgonzola and Caramelised Walnuts	22
POIVRONS MARINÉS À L'HUILE D'OLIVE Marinated Sweet Peppers	14
CARPACCIO DE BŒUF* Cured Striploin with Pickle Dressing	26
CARPACCIO DE SÉRIOLE DU JAPON* Yellowtail Carpaccio with Guacamole and Citrus Dressing	29
TARTARE DE THON* Tuna Tartare	29
POULPE FINEMENT TRANCHÉ Thinly sliced Octopus with Lemon and Green Chili Dressing	27
AUBERGINE GRILLÉE, MOZZARELLA ET CREVETTES AU PISTOU Grilled Aubergine with Mozzarella and Prawns	28
ESCARGOTS DE BOURGOGNE Snails with Garlic Butter and Parsley	30
CREVETTES TIÈDES À L'HUILE D'OLIVE Warm Prawns with Olive Oil and Lemon Juice	28

*The consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.