

TAPAS

- Rosemary panisses 5.50 ✓
- Octopus carpaccio, smoked paprika 7.50
- Goat cheese samosas, hazelnuts, basil 7.50 ✓
- Fish of the day ceviche 8.00
- Beer battered prawns, saffron aioli 9.00
- Marinated anchovies 7,00
- Padron peppers, fleur de sel, sherry vinegar 5.50 ✓
- Garlic clams, white wine, parsley 9.00
- Local beef keftas, tzatziki sauce 8.00
- Selection of tapas 19.50

ENTREES

- Mediterranean fish soup, homemade rouille 18.50
- Roasted goat cheese with honey, hazelnut, spiced butternut, spinach 18.00 ✓
- Red tuna ceviche, aji amarillo, lime, grilled corn, coriander 19.00
- Warm octopus, saffron potatoes, paprika, sherry vinegar 18.00

PLATS

- Homemade pumpkin raviolis, gorgonzola cheese espuma 19.00 ✓
- Spaghetti with clams, garlic, white wine, parsley 19.00
- Octopus tentacles, chard, chimichurri sauce, sweet potatoes with rosemary 22.00
- Whole grilled fish (upon arrival), sauce vierge, sautéed potatoes, vegetables 8.00 les 100g
- Local beef tartar, seared foie gras,
oyster sauce, sesame oil, coriander, homemade chips 19.00
- Charolais beef cheeseburger with pancetta, homemade chips 17.50
- Baked lamb shoulder, sautéed potatoes, seasonal (for 2 people) 55.00

EXTRAS

- Homemade chips 4.50 ✓
- Sautéed potatoes, garlic, rosemary 4.50 ✓
- Seasonal vegetables 5.50 ✓
- Green salad, shaved Grana Padano 5.50 ✓

MENU ENFANT

- Charolais hamburger (served with chips or pasta or vegetables) + ice cream 13.50
- Fish of the day filet (served with chips or pasta or vegetables) + ice cream 13.50

✓ Vegetarian dish

*All our dishes are homemade – fresh products – fresh and wild fishes
List of allergens available on request*

Prix nets – service compris