

S T A R T E R

Semi-cooked duck foie gras,
financier with wild berries, floral vinegar reduction

Mozzarella di Buffala, tomato mishmash,
focaccia with Mediterranean flavours, basil chips

M A I N C O U R S E

Yellow poultry supreme, Mediterranean gratin,
simmered cherry tomatoes

or

Steamed fillet of sea bass, spelt cream,
fresh herb condiment

or

Piece of beef, potato soufflé, caramelised onions,
mashed peas, morel mushroom sauce (+€10)

C H E E S E

Plate of aged cheeses (+8€)

D E S S E R T

Old-fashioned crème brûlée, lemon madeleine

Eiffel Tower by Paris Seine, red fruit coulis