

# English menu

## Starter

Creamy burratina, heirloom tomato medley,  
olive oil focaccia, basil petals

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## Main course

Free-range yellow chicken supreme,  
Provençal vegetable gratin, cherry tomato compote  
or  
Steamed sea bass fillet, creamy spelt,  
shellfish emulsion  
or  
Grilled beef cut, potato soufflé,  
creamy peas, morel sauce (+€10)

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## Cheeses

Selection of aged cheeses (+€8)  
(Comté, Saint-Nectaire, goat's milk tomme)

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## Dessert

“L'Instant” by Paris Seine  
(all-chocolate rocher, red berry cheesecake)