



Your Chef Christophe Moret,
suggests a contemporary French and Asian cuisine.

STARTERS

-  **YAM SOM'O** 26€
Gambas from Madagascar marinated in a mango and green papaya salad
Thai dressing with tamarind
-  **MULTICOLOR TOMATO SALAD** 26€
Seasoned with fresh "brousse" from Haute Provence, tomato and spices condiment
-  **VEGETABLES FROM THE MARKET** 26€
Stuffed vegetables like in Nice, young acidic shoot
-  **LAKSA** 24€
Coconut and crustacean soup scented with lemongrass, minced poultry,
soy bean and Bun Tuoi Vietnam paste
- LEAN FISH CEVICHE** 21€
"Tigre de leche" sauce, passion fruit and coconut
- FOIE GRAS DE CANARD CONFIT** 35€
Sangria flavored figue marmelade, sourdough bread

FISH

-   **PAD THAI** - shrimp or vegan 32€
Sauteed rice noodles, shrimps, scrambled eggs,
tamarind sauce, daikon radish, cabbage, peanuts, garlic and lime
- MONKFISH** 36€
As a bocconcini, tomat'o'celery, armoricaine sauce
- LEAN FISH FILLET** 36€
In a papillote, ginger/lemongrass, young spinach leaves
and red rice from Camargue
- SEA BASS** 46€
Grilled, fennel mousseline / roasted in a salad with mojito flavors

LUNCH MENU

MENU OF THE DAY AND/OR **CHEF'S SELECTION**
ONE STARTER, ONE MAIN COURSE OR ONE MAIN COURSE, ONE DESSERT 40€
ONE STARTER, ONE MAIN COURSE AND ONE DESSERT 47€
Menu can be composed of the Day's Specials or dishes in red.

«Homemade» dishes are prepared on site from raw materials.

Please do not hesitate to ask us for our allergy, intolerance or specific diet menu.



Origin of our veal, pork and chicken : raised in France - Origin of our beef : raised in Argentina

Net prices in Euros, tax & service included

Please note that checks are not accepted for payment



MEAT & POULTRY

 KAI SATAY	32€
Marinated and grilled chicken skewers, served with biryani rice and chili peppers sauce / torrefied peanuts	
VEAL TARTARE	35€
Sweet potatoes fries, vitelo tomato condiment	
 CRYING TIGER	36€
Marinated steak, papaya / green mango tagliatelles, Cucumber salad, sticky rice and «crying tiger» sauce	
BLACK ANGUS ENTRECOTE XXL BORN IN FRANCE (300gr)	46€
Potatoes, heart of lettuce, choron sauce	

CHEESE

SELECTION OF THE BEST CHEESES FROM OUR REGIONS	18€
---	-----

DESSERTS

THE QUEEN SWARM	16€
Pollen shortbread, honey and olive oil confit, lemon & eucalyptus jelly	
CAROMB BLACK FIGS	18€
On a shortbread, cream infused with fig tree leaves	
MILLE FEUILLE	18€
Caramelized puff pastry, smooth Bourbon vanilla cream, vanilla caviar	
SAMANA CHOCOLATE PIE	18€
Cocoa shortbread and caramel sauce	
FORÊT NOIRE	18€
Cocoa biscuit, vanilla whipped cream, kirsched cherry marmalade, chocolate chips	

SOMMELIER'S SELECTION

CHAMPAGNE	15 cL	75cL
VEUVE CLICQUOT PONSARDIN - BRUT	22€	135€
BOLLINGER - BRUT ROSÉ	29€	155€

WHITE WINE

2017 IGP COLLINES RHODANIENNE - MARSANNE Y. Cuilleron	9€	45€
2017 CÔTES DU RHÔNE - LES ABEILLES Domaine J.L. Colombo	10€	50€
2017 VOUVRAY Complices de Loire - FX. Barc	12€	60€
2018 CHABLIS Domaine Droin	13€	65€

RED WINE

2016 IGP COLLINES RHODANIENNE - SYRAH S. Badel	9€	45€
2016 SAUMUR-CHAMPIGNY - LES ROCHES CÉLESTES Complices de Loire - FX. Barc	10€	50€
2015 COSTIERE DE NÎMES Cuvée Prestige - Château Mas Neuf	11€	60€
2014 HAUT-MÉDOC Château Mascard	13€	80€