

BALADE in 4 courses 95€

*** BALADE in 3 courses 70€**

*At lunchtime on weekdays (excluding bank holidays)

MAGURO

Red tuna tataki, watermelon, almonds, verbena and tomato

CORVINA

Line caught stone bass, basil zucchini,
beurre blanc emulsion with yuzu

CREAM OF BRIE

Local farmhouse cheese, kadaïf, pine nuts

RHUBARB

Local rhubarb, red shiso, almond crumble, green tea emulsion

Wine pairing

5 glasses of 8 cl – 85€

4 glasses of 8 cl – 65€

Soft pairing

5 glasses – 65€

4 glasses – 55€

Menus can be easily modified,
do not hesitate to enquire about the subsequent supplements.