



LE DINER

7pm to 11pm

FINGERS FOOD

From 6pm

Falafels, Capers Condiment *LF... 13

Truffle Croque Monsieur... 16

Warm Gambas & Sesame Maki *LF...16

Salmon Gravlax, Sweet Spices, Lemon & Dill Cream *LF...16

Beef Burgers Sliders, Tomato, Cheddar, Oignons, Cornichons... 18

Humus, Feta Cheese, Pomegranate, Pita Bread... 12

Fingers' Tapioca with Comté Cheese, Sugar Cane Molasses *GF... 12

DESSERTS 11

Cheese Plate

Ice Cream & Sorbet *GF

Vanilla Caramelized Pear, Geona Bread, Sweet Milk Jam

"L'Açaï" in Sorbet, Chocolat Mousse, Berries

Mango & Pasion Fruit Cheesecake

**GF gluten free, *LF lactose Free – Gluten free Bread on demand*

Our Meats Origines : American Beef, French Poultry

Prices are in euros, taxes & service included.

LES PETITES ASSIETTES

Our Chef recommends 3 small plates per person

Grilled Madagascar's Octopus *GF... 16
Manioc, Iberian Beef Cécina, Tomato Sauce

Snacked Broccolini *GF... 13
Humus' Carots, Hazelnuts, Ponzu Dressing

Creamy Half Burrata... 14
Creamy Beetroot, Mandarin Sauce

Roasted Ancient Vegetables with Chimichurri *GF... 13
Pickels' Eggs, Onion's Compote

Mackerel Marinated with Passion Fruit *GF... 15
Fresh Hearts of Palm, Corn Espuma

Roasted Monkfish with Yellow Curry *GF... 16
Grenailles Potatoes, Onions' Pickels

St Jacques Scallops à la Plancha *GF... 16
Creamy Tzatziki, Braised Graffiti Cauliflowers

Risotto Arborio with Périgord Truffles *GF... 20
Chicken Juice, Cressonnette

Grilled Duck Breast with Horseradish *GF... 18
Acerola Sauce, Salsify

"US Black Angus" Beef Chuck... 21
Chervil Roots, Mushrooms, Périgord Truffles Juice

Guinea Fowl Supreme in a Buckwheat Crust ... 17
Rustic Polenta, Wilted Spinach